



Vintner's Pride Finale
Vintage: N/V Bin: 1333
North Fork of Long Island

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Case Production: 417
Aging: 15 months, French oak
Fermentation: stainless steel
Alcohol: 13.2%
pH: 3.81
Blend: 77% Gewürztraminer
23% Sauvignon Blanc
Residual Sugar: 18.5%
Cryogenic Extraction: frozen grape clusters pressed to yield highly concentrated flavors.
"off-the-vine" ice-wine

Winemaker's Notes:

A deeply aromatic and sweet wine produced from the pressing of gewürztraminer and sauvignon blanc grapes while still frozen. This lush ice-wine displays flavors of honeysuckle, nectar and apricot. A delicious desert for any occasion.

We produced this white wine in a style reminiscent of the Spanish "Solera System" used in sherry production. The aging and maturing process takes place through the continuing blending of several vintages of, in this case, Gewürztraminer & Sauvignon Blanc. At bottling time, some wine will be drawn off and the remainder will be left in cask for further aging until the next vintage. It is not uncommon to see a blend spanning five, ten even twenty years of vintages.

Cellar Age: 5-10 years

Food Pairings: Rich blue-vein cheeses, roasted nuts, poached fruit duck pâtés and foie gras.

