



Ste·CHAPELLE

A Northwest Treasure

2004 SAUVIGNON BLANC ICE WINE

Reserve Series

WINEMAKER'S COMMENTS

Idaho might be the perfect place to make Ice Wine for it has the two distinct seasons that are required. First you must have a growing season warm enough to get the grapes ripe. Second, you need cold weather to arrive as soon as possible to freeze the grapes on the vine. No one else in the world gets colder, faster than Idaho which has no moderating marine influences. The grapes are pressed while still frozen which concentrates the sugar, acid and, most importantly, the flavors. The yield of juice is only a third of the normal harvest.

While we have many vintages of Ice Wine using Riesling grapes we decided to try some Sauvignon Blanc in 2004. Sauvignon Blanc is a tougher grape, and has a better ability to withstand the extended hang time that Ice Wine production demands.

TASTING NOTES

To say that we were pleasantly surprised at the result of this first vintage would be an understatement. While more restrained than the Riesling version it has beautiful tropical notes. The mouth feel is where it really stands out: taste sensations run in every direction, pleasantly overwhelming the senses. Every sip is an experience.

FOOD PAIRINGS

This is dessert in and of itself. Try it with mild cheese and fruit.

TECHNICAL DATA

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| Varietal: | Sauvignon Blanc |
| Appellation: | Idaho |
| T.A.: | 1.7g/100 ml |
| pH: | 2.91 |
| Alcohol: | 8.27% by volume |
| Residual sugar: | 18.25g/100 ml |
| Released: | June 2005 |
| Cases Produced: | 5,000 |