



# Ste·CHAPELLE

*A Northwest Treasure*

## **2007 ICE WINE RIESLING**

*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. The grapes are pressed while still frozen which concentrates the sugar, acid and most importantly, the flavors. Tedious and laborious to produce, the Ice Wine Riesling is well worth the trouble!

### **TASTING NOTES**

Extra hang time and a subsequent hard freeze produced an Ice Wine Riesling bursting with beautiful aromas of apricots and pineapples and a lush, sweet finish. The wine's crisp acidity beautifully balances the high residual sugar.

### **FOOD PAIRINGS**

The 2007 Ice Wine Riesling is dessert in itself. Serve slightly chilled by itself or serve with fruit and cheese. The wine also pairs beautifully with cheese cake. Remember to always find a pairing that is less sweet than the wine.

### **TECHNICAL DATA**

|                 |                           |
|-----------------|---------------------------|
| Winemaker:      | Chuck Devlin              |
| Varietal:       | 100% Riesling             |
| Appellation:    | Snake River Valley, Idaho |
| Vineyard:       | Skyline Vineyard          |
| Harvest Date:   | December 2007             |
| T.A.:           | 1.20g/100 ml              |
| pH:             | 3.08                      |
| Alcohol:        | 10% by volume             |
| Residual sugar: | 18g/100 ml                |
| Bottled:        | August 2008               |
| Released:       | November 2009             |
| Cases Produced: | 1,675                     |