



## 2019 Vin de Glace

### **Vineyard:**

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Well-drained Bellpine and Jory silty clay loam soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing. Elevation: 600-800 feet.

### **Vintage:**

A mild summer and cool, rainy, harvest season made 2019 reminiscent of decades past when such conditions were the norm. Classic cool-climate flavor profiles resulted.

### **Winemaking:**

Gewurztraminer grapes were pressed and the juice was frozen. The frozen juice was then allowed to gradually thaw, thereby 'cryo-concentrating' the sugars in the thawed juice. A long, cool fermentation in stainless steel tanks allowed the development of delicious dessert wine aromatics.

### **Tasting Notes:**

Luscious lychee, guava, pineapple, and lilac.

Bottling:	June 3, 2020
Production:	51 cases
Alcohol:	11.5%
pH:	3.05
TA:	9.5 g/L
RS:	148g/L