

2017 VIDAL ICE WINE

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery's Ice wine program was developed to product high quality dessert wines at an affordable price to the consumer. By harvesting by hand, and freezing in an cooler, we are able to produce a consistent

product at a consistent yield. However, in 2017, the harvest season was able to produce a natural, frozen-on-the-vine ice early, bringing you a natural ice wine at the same affordable price.

WINEMAKING NOTES

Bottling date: 10/30/2018

Cases bottled: 107

Fermentation: Stainless Steel

Yeast: ICV OKAY

Alcohol by volume: 10.5%

Labeled alcohol: 10.5%

Brix at harvest: 34

Residual sugar: 14.5%

IRF scale: Sweet

TA (Titratable Acidity): 8.5g/L

pH: 3.28

Age ability: 4-10 years.

Serving temperature: 44°-50°F

Tasting notes: Pear, citrus and orange peel, honey and apricot.

Pairing suggestions: Cheesecake, ice cream, fruit and pie.



In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.

VITICULTURAL NOTES

Grape: Vidal Blanc

Harvest date: October 30, 2017

Grown on one of the best sites on our farm, The Vidal planting which is utilized for our Iced Wine is situated on deep

glacial soil. The vineyard is situated on the Coleman Farm, one of our colder sites. The heavy glacial soil gives an intense nose and flavor, with good minerality, which is intensified further by

freezing. Vidal grapes have large clusters and are relatively disease resistant allowing for a clean nose and flavor.