

2008
ICE BOX
PINOT GRIS
OREGON

TASTING & TECHNICAL DATA

PRODUCTION: 100 CASES

SUGGESTED RETAIL PRICE: \$20.00/375ML BOTTLE

FERMENTATION: 100% STAINLESS STEEL, TEMPERATURE CONTROLLED TANK FERMENTATION. NO MALOLACTIC FERMENTATION.

PRODUCTION METHOD: ICE WINE IS A STYLE OF WINE MADE FROM RIPE FROZEN GRAPES. PRESSING THE FROZEN GRAPES PRODUCES A SWEETER JUICE BY LEAVING THE FROZEN WATER CRYSTALS AND GRAPE SKINS BEHIND. THE RESULTING JUICE IS VERY CONCENTRATED IN AROMAS AND FLAVORS AND DEMONSTRATES INTENSE VARIETAL CHARACTER. FERMENTATION OCCURS SLOWLY AND IS STOPPED BEFORE THE WINE IS FERMENTED DRY.

WINE ANALYSIS: BRIX AT HARVEST: 37.6°; RESIDUAL SUGAR AT BOTTLING: 16.1%
11.8% ALCOHOL, TA 1.03G/100ML, PH 3.35

WINEMAKER TASTING NOTES

SUGGESTED SERVING TEMPS: 39°-43° F/4°-7° C

COLOR: GOLDEN STRAW.

AROMA: PEACH, ORANGE, APRICOT, BANANA, HONEY, QUINCE, AND APPLE PIE SPICE.

MOUThFEEL: VISCOUS WITH FLAVORS OF APRICOT, PEACH, HONEY, AND RIPE APPLE. GREAT ACID BALANCE.

PAIRINGS

TRADITIONALLY, ICE WINES HAVE BEEN SERVED AFTER DINNER WITH CHEESES SUCH AS BLUE, GORGONZOLA, AGED CHEDDAR, MASCARPONE OR BRIE. THOUGH THEY ARE MORE VERSATILE THEN PEOPLE THINK. TRY THEM WITH ROASTED AND/OR SALTED NUTS NOT TO MENTION CREAMY PÂTÉS. THEY ALSO WORK WELL WITH FRUITS FOR DESSERT LIKE PEACHES, PAPAYA, CITRUS OR HONEYDEW MELON. FOR THOSE OF YOU WHO LOVE CHOCOLATE, ICE WINES COMPLEMENT IT AS WELL AS STRAWBERRIES, RASPBERRIES AND BLUEBERRIES.

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