

2017 NIAGARA ICE WINE

Estate Grown and Bottled; Seneca Lake AVA

This is the first Niagara based ice wine that we've heard of. 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 wine the same affordable price.

WINEMAKING NOTES

Bottling date: 08/22/2019

Cases bottled: 35

Fermentation: Stainless Steel

Aging: One year stainless steel.

Alcohol by volume: 11.9%

Labeled alcohol: 11.9%

Brix at harvest: 32

Residual sugar: 10%

IRF scale: Sweet

Age ability: 3-5 years.

Serving temperature: 44°-47°F

Tasting notes: Intense Niagara character envelops your senses with this new addition to our Ice wine lineup. This delectable wine will likely surprise you!

Pairing suggestions: Sweets, Ice cream, 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: Niagara

Harvest date: October. 30, 2017

Niagara, which is a native grape, is mid ripening and has a very high acid level. Relatively easy to grown and is an

important grape in the sweet white category of wines but is rarely harvested late due to the intense petrol aromas that can develop as it becomes over-ripe. Interestingly enough, we harvested this

wine 'by accident' and were surprised by the outcome.