

# 2010 Ice Block Pinot Gris

## Dampier Vineyard, Columbia Gorge

### Natural Ice Wine



**2010 Ice Block Pinot Gris**- 4 days of sub freezing temperatures culminated a gamble on an early winter arriving in the Columbia Gorge and Edgefield's first naturally produced ice wine. Made from Pinot Gris from Paul Huber's Dampier vineyard, which sits above White Salmon, WA with views up and down the gorge and across to Hood River. The grapes were picked November 24<sup>th</sup> with temperatures around the near perfect 20°f and trucked to Edgefield where temps were 35° to 40°. The fruit solids and dissolved sugars have a higher freezing threshold than the water contained in the grapes so the thick syrupy runnings originally came out of the press at 36° brix falling to 31° brix. In 24 hours, when we collected all of the juice for our ice wine. We fermented the juice to 12.4% alcohol and left 14.2% residual sugar to balance acid levels of 10.7 g/L and 3.2pH. The wine shows nice acidity, honey, apple crisp and pear flavors.

Released Saturday November 12, 2011 Alcohol is 12.4, 3.2 ph, ta 10.7 g/l. 14.2 Residual Sugar.

375 ml Bottle \$11.75 for a 3oz glass, 35.00 a bottle to go and 41.25 in our restaurants.

Available at select hotel wine lists, Edgefield gift shop and Black Rabbit Restaurant.