

## MÉTHODE DE CRYOGENIC 2007

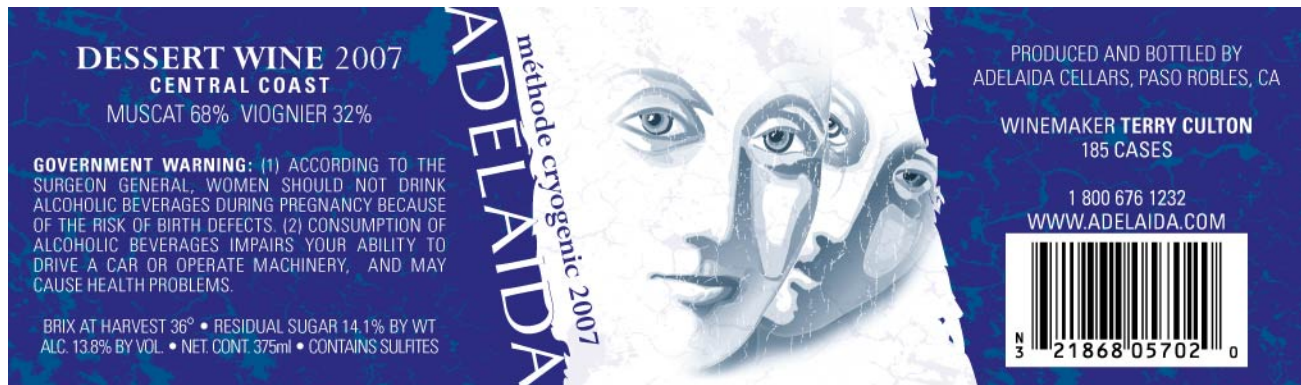
Ice Wine

Muscat 68%, Viognier 32%

Adelaida Cellars' Bobcat Crossing Vineyard lies 2,000 feet in elevation just 14 miles from the Pacific Ocean. The vineyard lies to the left along the entrance to the winery, given its name from the resident bobcats who have been seen casually walking across the vineyard. The vineyard is planted with Portuguese varietals as well as Muscat Frontignan (first crop in 2004).

Traditional ice wines are made from grapes that have been frozen on the vine for a minimum of five days. Because of our California climate, this is an impossible task. We chose a creative route and utilized the "Méthode de Cyrogenic" (method of freezing at extremely low temperatures). The grapes were harvested and pressed upon arrival; the juice is then stored in our "ice box" and kept frozen for several days. Every week the frozen juice is drained, separating the frozen water from the still-frozen juice, concentrating from 26° Brix to 36° Brix. The wine is given time to return to room temperature, allowing the onset of its primary fermentation- aged for 18 months in stainless steel barrels before being released.

Captivating aromas of ripe honeydew melon, wildflowers and freshly made honey lead to a clean palate of sweet apricots. Overall it is a rich and layered wine with a lasting peach finish. Deserving to stand on its own merits or served along side peach cobbler or warm apple pie. Best served slightly chilled.



### VINEYARD DETAILS:

Vineyards: Bobcat Crossing Estate & Fralich Vineyard  
 AVA: Central Coast  
 Elevation: 1,700- 2,000 feet

### VINTAGE DETAILS:

Varietal: Muscat 68%, Viognier 32%  
 Cases: 185 cases produced  
 Release Date: July 1, 2009  
 CA Suggested Retail: \$30

### HARVEST DATES:

September 30<sup>th</sup> - October 1<sup>st</sup>, 2007

### TECHNICAL DATA:

Alcohol: 13.8%  
 pH: 3.89  
 TA: 7.0 g/L  
 Yield: 2 tons/acre  
 Residual Sugar: 14.1% by weight

### COOPERAGE:

Aged 18 months in stainless steel barrels.  
 Bottled: April 24, 2009