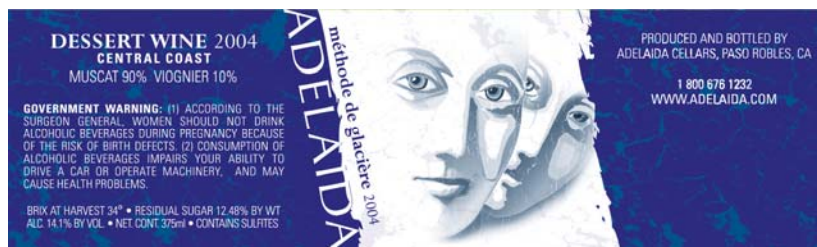


MÉTHODE DE GLACIÈRE 2004  
Dessert Wine

Adelaida Cellar's Bobcat Crossing Vineyard lies 2,000 feet in elevation and 14 miles from the Pacific Ocean. The vineyard is planted with the Portuguese varietals touriga nacional, tinto cao and souzoa, as well as muscat blanc (first crop was 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 Glacière (method of the "ice box"). The grapes were froze for several days and then pressed off, concentrating the juice from 25.5 Brix to 34 Brix. The wine was fermented in stainless steel barrels and aged for two years before being bottled and released.



**VINEYARD DETAILS:**

Vineyard: Bobcat Crossing, Glenrose  
Vineyard  
AVA: Central Coast  
Elevation: 1,700 feet

**HARVEST DATES:**

August 23 - 26, 2004

**VINTAGE DETAILS:**

Varietal: 90% Muscat, 10% Viognier  
Cases: 175 x 375 mL cases produced  
Release Date: December 1, 2006  
CA Suggested Retail: \$27

**TECHNICAL DATA:**

Alcohol: 14.1%  
pH: 3.5  
TA: 5.2 g/L  
Brix: picked at 25.5°, concentrated to 34°  
Yield: 2 tons/acre  
Residual Sugar: 12.48%

**COOPERAGE:**

Aged 24 months in stainless steel barrels.  
Bottled: December 15, 2006