

### AROMA

honey, orange marmalade, peach blossoms, pressed flowers

### FLAVOR

unctuous, honeyed white peach, candied ginger

### FOOD PAIRINGS

foie gras stuffed dates, coconut flan, mascarpone cheesecake

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Adelaida's dessert wine (our interpretation of classic "eiswein") should more correctly be called "vin de glacier". It is based on late harvest grapes that are frozen inside the winery. These late picked grapes gain sugar concentration as they dry out on the vine. While true ice wine is the result of grapes frozen naturally in the vineyard, Paso Robles' moderate climate will not produce these extreme winter temperatures more typical of Germany and Canada, who specialize in this unique genre.

Always the last pick of the year, Adelaida's dessert wine is based on a small block of aromatic Muscat au petite grains or Muscat Blanc. The frozen grapes are pressed off, producing only a few drops of sweet nectar-like juice per grape, minus the still frozen water fraction. Sweet wines ferment slowly (over several months) and require a specialized yeast strain that can metabolize the elevated sugars. Small crops from this acre site necessitated a blend of two vintages. Serve well chilled in a normal wine glass to show the full aromatic intensity.

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### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Bobcat Crossing Estate Vineyard

Elevation: 1900-1950ft

Soil type: Sandy loam

### COOPERAGE & DATA:

100% stainless steel fermented

Harvest dates: 10/2010, 10/2011

Brix: 28 degrees

Residual sugar: 13.3%

Alcohol: 12.4%

### VINTAGE DETAILS:

Variety: 100% Muscat Blanc

Cases: 168

Release date: February 2014

CA suggested retail: \$35

