



2008 Fiori Cabernet Franc Ice Wine

Casa Larga – Fiori Wines

Appellation: Finger Lakes

Tasting Notes: This wine is bright without being boastful as it delivers a delicate touch of sweetness and aromas of freshly picked berries.

Grapes Composition: 100% Cabernet Franc

Type: Ice Wine

RS: 19.5%

Alcohol Content: 11.2%

Bottle Size(s): 375mL

Recent Awards:

2008 Vintage Received:

- Gold Medal – 2010 NY Wine & Food Classic

2007 Vintage Received:

- Gold Medal – 2010 Taster’s Guild International
- Gold Medal – 2010 San Francisco International Wine Comp.
- Silver Medal – 2009 New York Wine and Food Classic

2005 Vintage Received:

- Silver Medal – 2008 Finger Lakes International Wine Competition
- Silver Medal – 2008 Florida State Fair International Wine Competition
- Double Gold Medal – 2007 Taster’s Guild International
- 90 Points (exceptional) – 2007 Beverage Testing Institute

Food Pairings: Can be enjoyed on its own as a dessert. Spice cake, chocolate fondue, or crème brûlée.

Viticulture Notes: Riesling Ice Wine is produced using the traditional German *Eiswein* method. The grapes are left on the vine past harvest and into the frigid time of winter, when the temperature dip below 18 degrees Fahrenheit. The vines are not thinned, helping to maintain the high acidity. The risk involved with producing Ice Wine is high. The longer the grapes stay on the vine, the more prone they are to being damaged or consumed by animals. Weather also plays an important role in producing Ice Wine. Due to the concentration of fruit sugars, it takes a large amount of acreage to produce a small amount of Ice Wine.

Winemaking Notes: The grapes are pressed while frozen, allowing only the sweet juices to be released. Cool fermentation maintains a bright nose and beautiful aroma.



[View this wines most current awards:](#)

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