



2006 Fiori Vidal Ice Wine

Casa Larga – Fiori Wines

Appellation: Finger Lakes

Tasting Notes: Honey and peach aromas, with a bright smooth sweetness. Flavors of pineapple, apricot, and butterscotch. Rich, medium bodied, with a lingering and satisfying finish.

Grapes Composition: 100% Vidal Blanc

Type: Ice Wine

RS: 17%

Alcohol Content: 11.5%

Bottle Size(s): 375ml

First Vintage: 1995

Recent Awards:

- Chairman’s Award & Best of Show Dessert Wine – 2010 Riverside Int’l Wine Comp
- Double Gold Medal & Best of Show Dessert Wine – 2010 Pacific Rim Wine Comp
- 91 Points “Exceptional” – 2010 Beverage Testing Institute
- Gold Medal – 2010 New York State Ice Wine Festival, Best of Show
- Double Gold Medal & Best of Show Dessert Wine – 2009 Fl. State Fair Int’l Wine Comp
- Double Gold Medal – 2009 Finger Lakes Int’l Wine Competition
- Gold Medal – 2009 New York Wine and Food Classic
- Gold Medal – 2009 U.S. Professional Wine Buyers Competition
- Gold Medal – 2009 Eastern International

Past vintages have been awarded:

- “Best Dessert Wine Trophy”, Gold & Best in Class – 2008 International Wine & Spirits Competition (2005 v.)
- Gold & Best in Class Dessert Wine – 2008 NY Wine & Food Classic (2005 v.)
- Double Gold - 2008 Finger Lakes Int’l Wine Competition (2005 v.)
- 92 Points “Exceptional” – 2007 Beverage Testing Institute (2005 v.)
- Governor’s Cup “Best Wine in New York State” – 2005 NY Wine & Food Classic (2004v.)

Food Pairings: Excellent as an after dinner drink. Pairs well with Cheesecake & fruit desserts.

Viticulture Notes: Casa Larga’s Vidal 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 reaches approximately 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: Grapes are pressed while still frozen, producing a sweet, rich syrup. Cool fermentation is required to maintain a bright nose and beautiful aroma.



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