



2007 Fiori Cabernet Franc Ice Wine

Casa Larga – Fiori Wines

Appellation: Finger Lakes

Tasting Notes: Brilliant ruby red hue, with distinctive aromas of fresh picked strawberries and cherries. The wine has a lingering finish with intense sweetness and a nice balance.

Grapes Composition: 100% Cabernet Franc

Type: Ice Wine

RS: 15%

Alcohol Content: 11.5%

Bottle Size(s): 375ml

Release Date: October, 2008

Recent Awards:

- Gold Medal – 2010 Taster’s Guild International
- 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: Excellent as an after dinner drink. Chocolate ice cream, fruit torte, Crème Brule.

Viticulture Notes: Casa Larga’s Cabernet Franc 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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