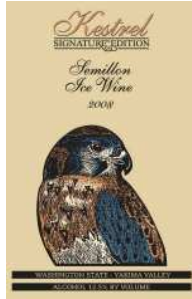


Kestrel Vintners

2008 Semillon Ice Wine



- WINERY:** Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
- DESCRIPTION:** A sweet nectar, vibrant and bursting with clean ripe fruit flavors such as mandarin orange, lychee, baked peaches, apricots preserves, clover honey, dried pineapple, golden raisins, orange blossoms and honeysuckle. On the palate the wine is full bodied and balanced. The finish lingers for minutes. You'll wonder how anything could be so deliciously decadent. This wine would be ideally served with fresh fruits, fruit desserts, select cheeses, or on it's own as dessert.
- HARVEST:** The Semillon was harvested from Outlook Vineyard in the central Yakima valley and the Chardonnay was harvested from Kestrel View Estate Vineyard.
- WINEMAKING:** 2008 brought a hard freeze between Christmas and New Years, which was a golden opportunity to produce Ice Wine. The winery was closed down and while the Northwest was hunkered down under a bitter cold front the frozen grapes were picked for two days with a high of 9°F. The fruit was left hanging after harvest in hopes for a big freeze that would allow the production of the Ice Wine. Conditions are only right to harvest ice wine when the temperature is below 17°F and it remains that cold until you get the fruit harvested and into the press. The delicate frozen fruit was hand harvested into lugs, dumped directly into the press, and the frozen mass pressed for days. Essentially, the sugar is being pressed out, which remains liquid while the water stays behind in the form of ice.
- BLEND:** 76% Semillon 24% Chardonnay
- COOPERAGE:** The Epemay II yeast strain was chosen for its ability to ferment very sweet musts, and started a long cool fermentation. This fermentation preserves the aromatics.
- ANALYSIS:** Alcohol:12.5%, Acidity:7.9%, pH:3.61, RS: 21%, Sugar at harvest: 48%
- RELEASE:** October, 2009
- PRODUCTION:** Eight tons (less than 100 gallons per ton) 456 cases

Arizona Wholesale by

Orangewood Wines

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