

Signature Edition Series

Kestrel **KV** *Vintners*

2008 Semillon Ice Wine

Kestrel
SIGNATURE EDITION

Semillon
Ice Wine
2008



WASHINGTON STATE - YAKIMA VALLEY
ALCOHOL 12.5% BY VOLUME

This sweet nectar is 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.

The Vintage

In 2008 we experienced a hard freeze between Christmas and New Years. It was our golden opportunity to produce Ice Wine. We closed the winery down and while the Northwest was hunkered down under a bitter cold front we picked frozen grapes for two days with a high of 9°F.

The Grapes

The Semillon for the Ice Wine was harvested from Outlook Vineyard located in the central Yakima Valley and the Chardonnay was harvested from our own Kestrel View Estate Vineyard. From both we were able to pull in eight tons, which yielded less than 100 gallons per ton.

The Winemaking

The fruit was left hanging after harvest in hopes for a big freeze that would allow us to produce 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 harvest and into the press. We hand harvested the delicate frozen fruit into lugs and dumped them directly into the press, and pressed the frozen mass for days. Essentially, we are pressing out the sugar, which remains liquid while the water stays behind in the form of ice. We chose Epernay II, a yeast strain known for its ability to ferment very sweet musts, and started a long cool fermentation. This fermentation preserves aromatics.

Winemaker's Notes

This sweet nectar is 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 will 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.

Cases Produced: 456

Alcohol:12.5% Acidity:7.9% pH:3.61 RS: 21% Sugar at harvest: 48%

Blend: 76% Semillon 24% Chardonnay

Vineyard Sources: Outlook Vineyard 87% & Kestrel Vineyard 13%

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