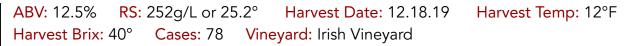
Mari Vineyards 2019 Ice Wine

100% Riesling



Philosophy: A rare and marvelous creation, our Ice Wine features Riesling grapes from our coolest and northernmost vineyard, Irish, nestled just south of the 45th parallel. As is tradition, the frozen grapes were hand harvested after two days of 12°F temperatures. Conditions were perfect for this vintage as annual risks such as weather, animals, and rot did not impact the vineyard and the resulting harvest yielded wonderful results.

Flavor Notes: Winemaker Sean O'Keefe endeavored to preserve the pure Riesling essence featuring floral aromatics and a full range of ripe fruit flavor; enjoy notes of apricot, peach, mango, and pineapple as you sip this winter treasure.

Pairings: Ice Wine is dessert in a glass, and perfect to enjoy on its own after a meal. If you would like to pair it, balance Riesling's complex acid structure with bleu cheese like roquefort or gorgonzola. Sweeter dishes like tangy New York style cheesecake and crème brûlée will provide a richer dense quality.

Vinification: The grapes were harvested on December 18th, 2019. Clean ripe grapes were transported to the winery and pressed inside the production room. Hard as marbles, the frozen grapes released a nectar-like juice concentrated with proportionally increased sugar, acid, and extracts. The low freezing point of water allows the grapes to press out this intensely pure juice without dilution. Pressing frozen grapes is a slow process that requires around the clock attention, meaning production staff tended to the press throughout the night for several days. Due to the high sugar concentration, fermentation was much slower than normal and took place over the course of a year. The grapes then rested in stainless drums for an additional three years before bottling on November 23rd, 2022.

Cellaring: One could age this wine for two decades if desired. Once opened, drink within the first two days for the freshest flavor; colors will deepen over a week.

