



ARROWLEAF



Special Select Late Harvest Vidal 2010

Winemaker's Notes

Vidal is a winter-hardy French hybrid that is particularly popular in Canada and the north-eastern United States. The variety ripens late and has very thick skins that are able to withstand the unfavourable winter weather. We generally harvest a portion of the grapes in December and leave the rest to harvest when the temperature drops low enough to make icewine. We then blend the two portions and aim for an average sugar content of about 32 brix.

Tasting Notes

Intense apricot, quince, tropical fruit, caramel and honey flavours. This is a dense and sweet late harvest wine with lively acidity.

Pairing Suggestions

Drink as a dessert wine or serve with Belgian waffles, fruit crêpes or pair with a cheese platter.

Technical Information

Vintage: 2010
Varietal: Vidal
Appellation: BC VQA Okanagan Valley
Sub Appellation: Okanagan Centre
Vineyard: Suncrest
Aging: 6 months in stainless steel
Wine pH: 3.70
Wine Acidity: 12.6 g/l
Residual Sugar: 138.0 g/l
Alcohol: 11.2%
Cases Produced: 445
Price: \$19.99
CSPC: 158287
UPC: 626990113089