

BOUNDARY BREAKS

VINEYARD

RIESLING *Ice Wine*

Ice Wine is a dessert wine made from grapes left out in the vineyard into the later part of winter to naturally de-hydrate under the steady rays of the sun.

We are able to pick the fruit for Ice Wine once temperature reach 15 degrees F or lower. At these low temperatures, any water left in the berries turns to ice. These dehydrated grapes/raisins give the Ice Wine juice an earthier, honey-flavored quality which is a distinctive characteristic of this wine.

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