

# Apple Icing

## DESCRIPTION:

A perfectly balanced ice wine that pairs concentrated aromas of freshly picked apples with flavors of butterscotch, vanilla, and honey.

## PRODUCTION METHOD:

Produced with the Cryo-concentration method. Fresh-pressed apple juice is frozen in barrels for two months. In time a ball of ice forms in the middle of each barrel. The sweet, nectar-like juice is then pumped out from around the ice. This sweet juice is cool-fermented for up to eight weeks.

## PAIRINGS:

Cheesecake, bananas foster, creme brûlée, white chocolate. Most often served as/with dessert, this ice wine pairs well with the savory sweetness of sausages and caramelized onions and apples.



Serving Temperature: 46° F

Cellar Life: 1 years

Appellation: Wisconsin (Kewaunee County apples)

Residual Sweetness: 13.1%

PH (Acidity): 3.6

Alc. By Volume: 12.9%

Product UPC: 728284000966



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INSPIRATION: *We press fresh apple juice in October, then freeze it. The ice develops into a large ball in the center of a small fermenting vessel through a process called Cryo-concentration, leaving a super sweet reduction-style apple juice. It takes months to cold ferment this juice into a rich, caramel-tasting dessert wine. Approximately 600 ml of apple juice go into a 375 ml bottle of Icing.*

## Our Mission

*To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!*

