



A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2017
Varietal	Vidal
Sugar (g/L)	44g/L
Alcohol	9.5%
Bottle	500mL
Aging	Stainless Steel
Production	200 cases

FOOD PAIRINGS

Savoury desserts - flans, lemon custard, honey lavender cake, rice pudding with chai spice

Mango/lime granita, poached pear hazelnut mousse

Seasonal fruit with vanilla-scented pannacotta

Cheese - light blue veins

CELLARING TIPS

Now through 2022

2017 FIRST FROST

TASTING NOTES

SWEET AND PLAYFUL

With a pale straw demeanour, this light dessert wine is bursting with a cocktail blend of exotic fruit sorbet (papaya, apricot, passion fruit, lychee and peach). Caramelized pineapple joins in on the palate. A bewitching balance of sweetness and acidity allow for an enticing finishing note. Best served at 6-7 C.

Ce vin de dessert développe de beaux arômes de cocktail de fruits exotiques, façon sorbet! Papaye, fruit de la passion et lychee. En bouche les saveurs sont plus complexes; viennent s'ajouter de l'abricot, de la pêche de vigne et de l'ananas. Un vin à servir très frais pour apprécier l'équilibre entre l'acidité et la sucrosité.



AWARDS & ACCOLADES

Vintage	Award
2007	Bronze - Artevino Awards
2006	Gold - All Canadian Wine Championships

\$30