



HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2018
Varietal	Vidal
Sugar (g/L)	43g/L
Alcohol	9%
Bottle	500mL
Aging	Stainless Steel
Production	165 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 2023

2018 FIRST FROST

TASTING NOTES

SWEET AND PLAYFUL

Sporting a pale straw complexion, this light dessert wine is bursting with a cocktail blend of exotic fruit sorbet (papaya, apricot, lychee and peach) Caramelized pineapple joins the fray. Always a bewitching balance of sweetness and acidity allowing for an enticing finale. Best served at 6-7 C.

D'une fine couleur jaune paille, ce vin s'exprime par un nez complexe de cocktail de fruits exotiques (papaye, abricot, lychee et pêche) et un bel équilibre en bouche entre une acidité fraîche et une onctueuse sucrosité. A boire bien frais!



AWARDS & ACCOLADES

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

\$30