



A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2017
Varietal	100% Vidal
Sugar (g/L)	15g/L
Alcohol	11.5%
Brix at Harvest	18.8
Aging	Stainless Steel
Vineyard	62 & 1
Production	475 cases

FOOD PAIRINGS

Aromatic sauces - sweet & sour, salty & spicy

Asian Fare - Thai, Vietnamese, curries, salsas, chutneys

Cheese - Semi-hards, Edam, Colby or Gouda as well as light blue veins

CELLARING TIPS

Drinking well now

2017 VIDAL

TASTING NOTES

PARTY ANYONE?

A shimmering pale pastel yellow in colour. The nose is redolent of lychee, spiced pear, honeydew melon presiding over white floral notes while the palate is awash with flavours of custard and candied tangerine amid a touch of sweetness. It's summer fare with poolside flair!

Un vin d'été qui exulte des arômes de lychee, de poires épicées et de melon avec des notes florales. En bouche, une texture sucrées qui éveille des saveurs de mandarine glacée et de crème légèrement citronnée. A consommer bien frais!



\$19