



2007 MINUS FIVE DESSERT WINE

Winemaker's Tasting Notes

The aromas and flavor of this fascinating dessert styled Riesling weave in and out of citrus peel, honeycomb, apricot compote, and Christmas spices. This wine beautifully balances aspects of sweetness from residual sugar and acidity onto a razor's edge like no other Argyle Minus Five wine! "Two thumbs up and a curly Cue!"

Winemaker's Production Notes

Ripe, whole clusters of Riesling were flash frozen in a local raspberry freezing operation set at Minus Five degree F temperature ("Cryo-Cluster"). Then, we pick the coldest day of November to take the fruit out of the freezer and drop the fruit into our press. The frozen clusters are pressed over two days at very low, gentle pressure. High sugar concentrated juice dribbles out of the press and into a used French oak barrel for fermentation with one of our proprietary yeast strains. Since we freeze the fruit in a freezer, we cannot call this wine "ice wine", so after consulting the spirits of Ted Williams, Walt Disney, and the X-Men, we invented the term "Cryo-Cluster" for this low alcohol, dessert wine.

Wine Production Stats

Varietals: Riesling
Vineyard: Lone Star
AVA: Eola-Amity Hills
Alcohol: 8.0%
Brix: 41.0
Residual Sugar: 21%
Bottled: March 2008
Cases produced: 300
Release date: July 2008
Winemaker: Rollin Soles