



Basel Cellars
ESTATE WINERY

2013

SÉMILLON ICE WINE

WALLA WALLA VALLEY



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Our 2013 Ice Wine was specially crafted from our own estate grown Semillon here at Double River Vineyard. A small portion of one of the top tier blocks was left at a low yield until late in the season to ensure optimum ripeness, intense fruit flavors and appropriate sugar level at harvest. The frozen clusters were handpicked in ice cold conditions at a brix level of 48 degrees. The golden berries were then slowly pressed and carefully fermented with a selected yeast strain for about 3- 4 weeks. We implemented slow fermentation at cool temperatures to bring out vibrant fruit characteristics. After fermentation it spent precious time in neutral French oak for about 20 months to mature to perfection.

On the bouquet you will find a ton of aromatic complexity through notes such as dried apricot, canned pear and ripe peaches. The mouth-feel is round and viscous with plenty of sweet, ripe layers of stone fruit lingering in the finish. Firm acidity brings character, balance and life to this wine and ensures great aging potential, making it a great “investment” and even better gift! Blue cheese, duck confit with apricot relish, as well as grilled shrimp skewers with Asian spice, will complement our Ice wine well. Enjoy!

TECHNICAL DATA

Vintage: 2013

Varieties: 100% Semillon

Vineyard: Double River Vineyard

Appellation: Walla Walla Valley

Oak: 20 months, 100% neutral French Oak.

Alcohol: 8.2%

pH: 3.78

T.A. 8.7g/L

R.S. 290g/L

Production: 171 cases