

## Vidal Blanc



**Price Per Bottle**  
\$12.00

**Wine Composition**  
Vidal Blanc and LaCrescent

**Appellation**  
Cevaj Vineyard, Pennsylvania  
& Mobilia Fruit Farms, Pennsylvania

**Alcohol by Volume**  
11 Percent

**Bottling Date**  
June 20, 2018

**Production Quantity**  
260 Cases

**Aging & Processing**  
Stainless Steel Tanks

### Description

Vidal Blanc is a winter-hardy French hybrid grape that grows well on the east coast. It typically produces high sugar levels and moderate acidity, which make it a good candidate for late-harvest or ice wine. Traditionally, Vidal Blanc is finished sweet, and un-oaked.

Look for hints of candied fruit, honeydew melon, honeysuckle, vanilla and grapefruit.

### Vineyard Notes

Vidal Blanc is a thick-skinned grape that can survive prolonged exposure to cold temperatures.

### Winemaking Notes

This wine was cold fermented in stainless steel tanks.

### Food Pairing

Vidal Blanc is a simple and easy to drink "fun" wine. Pair it with whatever you would normally eat with Yuengling. Picnic foods, pork and saurkraut, melons and fruit based desserts are all great companions for this versatile wine.

### Notes

Similar to our Riesling, but slightly sweeter. Serve this wine ice cold (38-45°) and consume young.

### Also Try

Riesling - *semi-dry white wine*

Susquehanna White - *semi-sweet white wine*

Musicato - *semi-sweet white wine*