

2017 Cabernet Franc Icewine

(18-sweet)



Silver - Los Angeles International Wine Competition Bronze - Northwest Wine Summit



Grapes for this wine were picked at -10 degrees Celsius; cold enough to freeze the berries solid. During pressing all the sugars, acids, and flavour components slowly drip out while leaving the water as ice in the press. A natural concentration results, with no altering of the delicate fruit flavours.

Taste Profile:

Luscious cherry and blackberry aromas with rich, soft tannins reminiscent of a port.

Serving Suggestions:

Excellent with chocolate, nuts or cheese. A decadent dessert. The epitome of wine.



CSPC Nr. +586131 Size 375 mL Alcohol - 12.28 % Total Acidity - 8.25 g/L Residual Sugar - 206.3 g/L pH - 3.47



Located in the Okanagan's premier grape region, Gehringer Brothers is nestled in the heart of the well-known Golden Mile Bench south of Oliver, BC. Gehringer Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 30 years of passionate winemaking are reflected in high levels of consistency. The Gehringer style is a symbiosis of terroir and a fine balance between ripe, sweet fruit and firm, clean acidity. The brothers', Walter and Gordon, hard work and dedication to perfection have not gone unnoticed. Gehringer Brothers Winery is the King of the Platinum, with a total of 64 Platinum awards to date!