

VIDAL BLANC ICE WINE

HARVESTED FROM OUR NEW JERSEY VINEYARD, PRESSED AND
USED IN THE FERMENTATION OF THIS WINE. THE HARVEST
SUGAR WAS 34.3% BY WEIGHT WITH THE POSTFERMENTATION RESIDUAL SUGAR AT 10.5%. WITH A
WONDERFUL HONEY AND BERRY CHARGTER, IT IS BEST
SERVED CHILLED AS A DESSERT WINE ALONGSIDE A
DECADENT CREME BRÜLÉE.

VARIETAL COMPOSITION: 100% PARTIALLY FROZEN VIDAL BLANC GRAPE:

FLAVOR PROFILE: HONEY, BERRY CHARACTER

Awards:

PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION
DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION

WWW.TOMASELLOWINERY.COM



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DECADENT CRÈME BRÜLÉE.

DECADENT CREME BRULEE

VARIETAL COMPOSITION: 100% PARTIALLY FROZEN VIDAL BLANC GRAPE:

FLAVOR PROFILE:

HONEY, BERRY

AWARDS:

PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION

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Tomasello Winery

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DECADENT CRÈME BRÛLÉE.

VARIETAL COMPOSITION: 100% PARTIALLY FROZEN VIDAL BLANC GRAPES

FLAVOR PROFILE:

HONEY, BERRY CHARACTER

Awards:

Platinum - San Diego International Wine & Spirits Competition
Double Gold - American Wine Society Wine Competition

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DECADENT CRÈME BRÜLÉE.

Varietal Composition: 100% partially frozen Vidal Blanc grapes

FLAVOR PROFILE: HONEY, BERRY CHARACTE

AWARDS:

PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION

DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION

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VARIETAL COMPOSITION: 100% PARTIALLY FROZEN VIDAL BLANC GRAPE:

FLAVOR PROFILE: HONEY, BERRY CHARACTER

AWARDS:

PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION
DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION

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PLATINUM - SAN DIEGO INTERNATIONAL WINE & SPIRITS COMPETITION
DOUBLE GOLD - AMERICAN WINE SOCIETY WINE COMPETITION

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