



Kickapoo Creek
WINERY



2011 KICKAPOO CREEK ROSÉ

Kickapoo Blush

ILLINOIS RIVER VALLEY

Appellation

Illinois River Valley

Harvest Date

August 23 -
September 7, 2011

Varietals

75% Frontenac Gris
25 % Seyval Blanc

Fermentation

100% Steel
24hr Skin Contact

Ageing

2 months sur lie in steel

Release Date

January 2011

Harvest Notes

With an early spring and even hot days lasting all summer, the grape harvest in the Central Region of Illinois was ideal. Early fall cooling may have contributed to a drawn out harvest taking over 3 months instead of the normal 2. Frontenac Gris came in at a whopping 24 brix yet still maintained its characteristically high acid levels.

Winemaking Notes

Frontenac Gris grapes were fermented after de-stemming and light crushing on the skins for 24 hours in a small vat. At 24 hours the juice was pressed from the skins at a vibrant pink color and allowed to finish fermentation naturally in steel tanks.

Seyval Blanc juice was fermented at cool temperatures in steel tanks for 7 days with an aromatic Riesling yeast that yielded wonderful peach and banana aromas during fermentation.

During blending and tasting trials of the Frontenac Gris it was decided to add a little white wine before cold stabilization to add complexity and smoothness to the vibrant Frontenac Gris wine. Residual sugar levels were brought to 3.5% before bottling to balance Frontenac Gris' naturally high acidity.

Tasting Notes

Characteristic of Frontenac Gris, this wine exhibits apricot aromas which are enhanced by the peach notes of Seyval Blanc with a slight strawberry taste on the finish. Because of the high acid of this wine, 3.5% residual sugar classifies this as Off-Dry, or Semi-Sweet in the taste category.