



*Kickapoo Creek*  
WINERY



2011 INFUSED WHITE WINE

## Pêche Blanc

ILLINOIS RIVER VALLEY

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### *Appellation*

Illinois River Valley

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### *Harvest Date*

August 23, 2011

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### *Varietals*

100 % Seyval Blanc

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### *Infusion Flavor*

Natural Peach

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### *Awards*

2011 Silver Medal  
Illinois Wine Competition  
Flavored Dessert Wine

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### *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. Grower Ryan Heimann's Seyval crop came in to Kickapoo 3 weeks later than usual.

### *Winemaking Notes*

*Seyval Blanc* grapes were removed from the stem and lightly crushed releasing pale green free run juice. The free run was collected before the grapes were pressed and sent to a separate steel fermenter where the juice was cold settled over night. After settling, clear juice was inoculated with a Riesling yeast noted for being a very good thiol releaser which can lead to enhanced aromas of guava, passion fruit, and grapefruit. Fermentation lasted 7 days at temperatures near 65°F. The wine was then racked off gross lees and allowed to age and settle for 3 months before cold stabilizing, infusion, and bottling.

### *Tasting Notes*

Taking a sip of Kickapoo Creek Pêche Blanc is like biting into a fresh juicy sun ripened peach. This wine is sweet with just the right amount of tartness to really bring out that fresh summer time flavor.