

# BIG

*tech sheet*

---

[ 2016 VIDAL BLANC ]

## OVERVIEW

**VARIETAL** 100% VIDAL BLANC

**VINEYARDS** 100% ESTATE

**HARVEST DATE** OCTOBER 13, 2016

**ELEVATION** 715 FEET

**SOIL** SHALE LOAM

**VINE TRAINING** VERTICAL SHOOT POSITIONING

**AGING** 5 MONTHS

**ALCOHOL** 13.6%

**RESIDUAL SUGAR** 2%

**CASE PRODUCTION** 421

**BOTTLE PRICE** \$18

## TASTING NOTES

**AROMA** CANDIED PEARS, PEACH NECTAR AND HONEY

**PALATE** WHITE FRUITS, LIME AND A TOUCH OF MINERALITY

## VINTAGE IN REVIEW

2016 provided ample moisture in the spring, getting the vines off to an early start. The weather turned warm and dry with bright sunshine for the remainder of the season, which is common in the Mid-Atlantic. Overall, it was an incredible year for ripening Vidal.



**VISIT** 4236 Main Street Rohrersville, MD 21779 **CALL** 301 302 8032

[BIGCORKVINEYARDS.COM](http://BIGCORKVINEYARDS.COM)