

SMOKE & GAMBLE®

DRY+ICE



WINEMAKER'S NOTES

A blend of Smoke&Gamble DryIce and late autumn harvested Riesling, Dry+Ice represents a totally unique offering in the world of wine.

COMPOSITION

Riesling 100%

TASTING NOTES

To create Smoke&Gamble DryIce, ripe bunches of grapes are dried appassimento style in re-purposed tobacco kilns. Long after the temperature has dropped below freezing, the frozen grapes are then pressed. The berries are hard as marbles and any water content in the grape is frozen solid, only the pure grape alcohol, high in sugars and acidity, is released.

The resulting rich, decadent wines produced using the Frozen Appassimento or "DryIce" process are among the most outstanding wines ever crafted. Smoke&Gamble is the originator of the DryIce process.

Dry+Ice is a blend of Riesling DryIce and late autumn harvested Riesling. Less sweet than traditional wines made with grapes left to freeze on the vine, but with hints of port-like flavours, intensely satisfying. The nose has a smokey character to it, hints of spice and even some nuttiness. Dry+Ice is a uniquely different offering in the world of wine.

WELCOME TO OUR PRIVATE CLUB

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