

14th Annual Grand River Valley Ice Wine Festival Saturdays, March 3, 10, 17

Wineries releasing new varieties and mixing up cocktails.

Madison, Ohio (February, 2018) As the ice wine festival celebrates its 14th year the wineries are getting creative and offering new varieties of ice wine as well as creative cocktails. Every year five area wineries come together to celebrate this golden nectar, otherwise known as, ice wine that can only be made in certain parts of the world. Not only is this wine unique, but Grand River Valley ice wines have garnered top awards in international wine competitions.

All of the wineries are within a 10-minute drive of each other. Patrons begin at the winery of their choice for this fun, progressive Ice Wine tasting throughout the Grand River Valley wine region. Participating wineries include Debonné Vineyards, Ferrante Winery & Ristorante, Grand River Cellars Winery & Restaurant, Laurello Vineyards, and St. Joseph Vineyards. Various activities such as, special wine dinners, ice carving, cooking demonstrations and local artisans are some of the reasons this event is such a draw.

The wines featured at the festival are 'true' ice wines. This means the grapes are left on the vines at the end of the traditional harvest season and await Mother Nature to shift seasons from fall to winter. Once the temperature reaches 17 degrees or less and the grapes are frozen, they are picked and pressed immediately before they have a chance to thaw.

This year you will have the opportunity to taste more than just Vidal Blanc Ice Wine. Laurello Vineyards has been producing their Habanero Ice Wine for 3 years now. "We decided to think outside the box," says Kim Laurello, owner of Laurello Vineyards. "We take our finished Vidal Blanc ice wine and put dehydrated habanero peppers in the tank. They remain in the tank for up to 5 days depending on the heat of the pepper that year. The peppers are then removed and taken to Mayfield Creamery to be made into a Havarti Habanero cheese for us."

Several of the wineries decided to really shake things up this year and are offering cocktails made with ice wine. Grand River Cellars created an Ice Wine Martini featuring locally made vodka, Ferrante Winery created an Ice Wine Bellini, and Debonné Vineyards created a Fire & Ice Mule. This will give the wineries the opportunity to show the public that ice wine isn't just for sipping anymore.

Participants decide where they will start and finish their tour of the wineries in the Grand River Valley. Each winery will provide a sample of their wines, an ice wine glass, and a complimentary appetizer. The event begins at noon and ends at 5 p.m. The cost is \$6 per person at each winery. In an effort to help the local food banks, the wineries are encouraging everyone to bring in canned food items for which they will receive \$1 off at each location. For more information about the Ice Wine Festival call 440-466-3485 or visit www.wggrv.com for details.

Ice Wine Festival Appetizer Menu & Events include:

DEBONNE VINEYARDS

- APPETIZER: Peach Cobbler topped with Ice Wine Whipped Cream
- Sled Dog Demonstration all day
- Raspberry Ice Wine Truffle Making Demonstration 1 pm & 3 pm
- Raspberry Ice Wine Truffles (additional fee)
- Fire & Ice Mule (additional fee)
- Live music Friday night and Saturday afternoon
- Winter Glow Progressive Dinner- each Friday evening prior to festival
 - Friday, March 2nd-<https://www.eventbrite.com/e/winter-glow-progressive-dinner-1-tickets-42134660905>
 - Friday, March 9th- <https://www.eventbrite.com/e/winter-glow-progressive-dinner-2-tickets-42210672257>
 - Friday, March 16th- <https://www.eventbrite.com/e/winter-glow-progressive-dinner-3-tickets-42211542861>
- Run & Ice Wine-Sunday, March 4th-4 mile run between Debonne Vineyards & Grand River Cellars. Details & register at <https://runandicewine.racedirector.com/>

FERRANTE WINERY & RISTORANTE

- APPETIZER: Gorgonzola Prosciutto Mac & cheese.
- Ice Wine Bellini (additional fee)
- Images in Ice ice sculpting demonstration at 1 pm on March 3rd.
- Live music Friday & Saturday evenings.
- Take a picture with our giant ice wine bottle.
- Ice Wine Pairing Dinner offered all three weekends. No Reservations Necessary. Go to www.ferrantewinery.com for more information.

GRAND RIVER CELLARS WINERY & RESTAURANT

- APPETIZER: Jumbo meatball topped with an apricot glaze
- Ice Carving at 12 pm
- Delightful Soy Candles featuring Ice Wine Candles
- Ice Wine Marshmallow Roast All Day (small additional fee)
- Ice Wine Martini's (additional fee)
- Winter Glow Progressive Dinner - each Friday evening. Call 440-298-9838 or www.grandrivercellars.com for menu or more information on the dinner or to make reservations.
- Live music Friday and Saturday evenings from 7:30-10:30.
- Run & Ice Wine-Sunday, March 4th-4 mile run between Debonne Vineyards & Grand River Cellars. Details & register at <https://runandicewine.racedirector.com/>

LAURELLO VINEYARDS

- APPETIZER: Cannoli dip with dark chocolate chips and waffle cone bits
- Featuring Beach Glass Jewelry by Rita Burns.
- What a video of ice wine harvest and pressing.

ST. JOSEPH VINEYARDS

- APPETIZER: Almond snowflake pastry with pear preserve a' la mode
- Kryz's Maple Syrup
- Featuring Premier Jewelry