

# Vital Blanc

SILVER MEDAL – 2011 Indy International

## 9<sup>th</sup> Anniversary Wine

### OVERVIEW

Vital Blanc was our 9<sup>th</sup> anniversary wine. This French-American hybrid white wine with German grape flavors is a dry, crisp wine with aromas of butterscotch, baked apple and green grass and a snappy citrus flavor. A perfect delicious wine served chilled to enjoy with any meal.

### HISTORY

Vital Blanc grape is a French-American hybrid grape that was developed by crossing Ugni Blanc and Seibel (another hybrid). They are grown in Eastern United States and Canada. These white grapes are vinified in a variety of styles from dry to sweet. When they reach maturity, they produce excellent quality wine. Often times, Vidal Blanc grapes are grown where it is a long growing season and moderate winter temperatures. The budbreak is late, reducing its risk of spring freeze injury. The berries have tough outer skins, and this too reduces the risk of fruit rots. When Vidal Blanc grape are grown in the colder climates, they are an ideal variety for the use in ice wine production. When left on the vine to freeze they produce a good richness and flavor, making it into a style similar to German Eiswein.

### GRAPES AND SOURCES

#### WINE DESCRIPTION & DATA

Color:	Clear with a hint of yellow color
Sugar:	0 sugar added
Style:	Dry, crisp and clean finish
Aroma/Bouquet:	Butterscotch, baked apple, green grass and citrus favors
Taste:	Citrus, green apples, clean finish
Alcohol:	12%
Ferment/Aging	100% Stainless Steel fermentation, no oak
Storage:	Store in cool place, drink within 18 months
Serving:	Well chilled
Food Pairings:	Perfect with a salad, white fish or with any meal

### Mixed Green Salad

1 pkg. Mixed Baby Greens or Spring Greens

Top with:

- ½ Red apple – sliced thin
- ½ Green pear – sliced thin
- 2 Tablespoons purple onion thinly sliced
- ⅓ cup Dried Cherries
- ⅓ cup Toasted walnuts or pecans
- ½ cup Crumbles Chérvil Cheese or Blue Cheese

## **Vidal Blanc Wine Vinaigrette Dressing**

### **Ingredients**

- 1 ripe pear - peeled, cored, and chopped
- 1/2 cup **Vidal Blanc** wine
- 1 clove garlic, chopped
- 2 teaspoons Dijon mustard
- 1/4 cup white balsamic vinegar
- 1 teaspoon ground black pepper
- 1/4 teaspoon sea salt
- 1/2 cup extra virgin olive oil

### **Directions**

Blend the pear, white wine, garlic, Dijon mustard, white balsamic vinegar, black pepper, and sea salt in a blender until well combined; drizzle the olive oil into the mixture in a thin, steady stream while continuing to blend. Blend a few seconds longer until the salad dressing is thick and creamy.

## **Grilled Sesame Chicken**

4-6 Servings

### **Marinade:**

- 1/2 cup olive oil
- 1/2 cup **Vidal Blanc wine**
- 1/2 cup soy sauce
- 1-2 Tbs. freshly grated ginger
- 1 Tbs. dry mustard
- 1 tsp. freshly ground black pepper
- 4 cloves of garlic, crushed
- 1/2 cup chopped green onions
- 3 Tbs. sesame seeds

2 whole chickens, quartered

Combine all marinade ingredients. Place chicken in large zip-lock bag and pour in marinade. Squeeze out air and seal. Marinate refrigerated for 4-8 hours.

Remove chicken, reserving marinade. Grill over medium-hot coals for 15-20 minutes or until chicken is cooked, basting frequently with reserved marinade.

*A snap to prepare. The sesame seeds toast as the chicken grills, imparting a nutty flavor.*

*Adapted from: Crème de Colorado Cookbook*