



## 2016 Marquette

### Variety Information:

The Marquette grape is a cold hardy, red wine grape variety with excellent disease resistance. The Marquette grape's high sugar and moderate acidity make it very manageable in the winery. Finished wines are complex, with attractive ruby color, pronounced tannins, and desirable notes of cherry, berry, black pepper, and spice on both nose and palate. As a red wine, Marquette represents a new standard in cold hardy viticulture and enology. Introduced by the University of Minnesota in 2006. With Pinot Noir in its parentage we call this our "Pinot of the North".

pH: 3.30

TA:

### Aging Information:

Plastic tanks, no oak

### Bottling Information:

ABV: 13.6

pH: 3.48

TA:

RS: 0.0

# of cases: 90

Date: 8/15/18

COLA: 12004001000141

### Vineyard Information:

Flying Otter Vineyard – no AVA

### Blend Information:

100% Marquette

### Harvest Information:

Date: 9/16/16    Brix: 23.2

### Organoleptic Description:

Un-oaked and only moderately aged in plastic tanks this wine is made in a style that complements its fruit forward nature. There are notes of bright red fruit including cherry, berry and a hint of spice.

### Vintner's Commentary:

There is a hint of sweetness that derives from the natural fruitiness of the grape as there is no residual sugar. This is another presentation of our "Pinot of the North".

