



2017 St. Pepin

Variety Information:

St. Pepin is a light-skinned hybrid bred in 1983 by pioneering grape breeder Elmer Swenson. Swenson, who worked closely with the University of Minnesota for much of his career, specialized in creating "French hybrids", crossing European vinifera varieties with American varieties. The wines are typically low in acidity and fairly fruit driven, with Muscat-like floral characters. It is typically used for German style white wines. Wines tend to have rich aromas of ripe orchard fruits such as apple and pear. St Pepin is not self-pollinated so must be planted near another variety that blooms at the same time. In our case we use the sister hybrid variety LaCrosse.

Aging Information:

Aged in plastic tanks, no oak.

Bottling Information:

ABV: 11.8 pH: 3.3
TA: RS: 5.0
of cases: 33 Date: 12/13/18

COLA: 18198001000431

Vineyard Information:

Flying Otter Vineyard – no AVA

Blend Information:

100% Brianna

Harvest Information:

Date: 9/12/17 Brix: 20.4
pH: 3.23 TA:

Organoleptic Description:

Crisp, sweet white wine. Hints of Moscato and similar in style to Riesling. It has warm orchard fruit aroma and flavor of apples and pears.

Vintner's Commentary:

St Pepin is one of my favorite cold hardy white wine grapes. It makes an excellent sweet white wine. This is the first vintage that the Flying Otter Vineyard produced enough St Pepin grapes to produce a varietal – 100% St Pepin. All previous vintages were used as a blend component. There are only six (6) rows of St Pepin planted in the vineyard so this will always be a very limited bottling.

