



AMERICAN WHITE WINE

Vintage: 2024

VINEYARD & HARVEST NOTES

La Crescent is an American hybrid grape varietal bred out of the University of Minnesota, which was made available to commercial growers in 2002. Today, this cold-hardy white is one of the more popular varieties in the Northeast. It is known for strong notes of citrus and stone fruits such as grapefruit and peach

In 2023 we suffered an incredibly late spring frost that decimated most of our vineyard. We lost more than 65% of our La Crescent crop for that season. Luckily, 2024 proved to be a bounce back year and we were able to harvest over a third of a ton of grapes from just 185 vines planted in our vineyard. Grapes were harvested in early morning, before temperatures started to rise, to preserve as much of the flavor and aromatic qualities of the fruit as possible

DETAILS

Bottling Date: 012/23/2024
Case Production: 45

Brix at Harvest: 17
After Chaptalization: 22

ABV: 12.0
Residual Sugar: 3.0 %
Final TA: 11.2 g/L
pH: 3.12
Free SO₂: 40 ppm

La Crescent

Available in 500 mL bottles

WINEMAKING

FERMENTATION

10 days

Immediately after harvest, clusters were destemmed and crushed before immediately entering our press. After extracting as much juice as possible from pressing, the skins were discarded, and the juice was racked off into a stainless steel tank to begin fermentation. Yeast for this wine was selected to enhance the aromatic qualities of this grape. After the completion of fermentation, this wine was racked off the lees before being cold stabilized to encourage settling and to remove tartrates prior to filtration.

AGING

4 months

This La Crescent vintage was blended with roughly 20 liters of Itasca before aging. Itasca is another one of our estate white grapes. To preserve the exceptional aromatic qualities of this wine, it was aged and conditioned in stainless steel tanks prior to bottling

TASTING NOTES

Aroma

Inviting aromas of pine, zesty grapefruit, and bright lemon greet the senses, creating a vibrant and invigorating profile.

Taste

This wine reveals delightful notes of dried apricot and white peach, complemented by a bright citrus note reminiscent of lemon meringue. Crisp acidity cuts through moderate sweetness, while a subtle hint of green apple lingers on the finish, offering a layered and satisfying experience.

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. Try pairing this estate white wine with grilled Cod

TASTING CHART

