



AMERICAN RED WINE

Vintage: 2021

Varietals:

- St. Croix - 85%
- Petite Pearl - 10%
- Petite Sirah - 5%

VINEYARD & HARVEST NOTES

St. Croix is an American hybrid grape varietal privately bred out of Wisconsin in the early 1980's. This red is exceptionally cold-hardy and is therefore grown primarily in the upper Midwest and Northeast for use as a stand-alone varietal as well as for blending. St. Croix is known for having relatively thin skins and low tannin levels and has been compared to light and medium-bodied Burgundies

Here at Zorvino, 2021 saw 700 lbs of St. Croix grapes harvested from just 100 vines planted in our vineyard. Precipitation totals in July of 2021 were abnormally high and led to increased stress for most of the vineyard. Grapes are harvested early morning, before temperatures start to rise, to preserve as much of the flavor and aromatic qualities of the fruit as possible

DETAILS

Bottling Date: 01/25/2024
Case Production: 45

Brix at Harvest: 17
After Chaptalization: 21

ABV: 12.5
Residual Sugar: 2.0 %
Final TA: 8.8 g/L
pH: 3.30
Free SO₂: 44 ppm

St. Croix

Available in 500 mL bottles

WINEMAKING

FERMENTATION

7 days

Immediately after harvest, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to soften high acid musts. Upon completion of fermentation, grapes were then transferred to a press and racked off into a stainless steel tank and then cold stabilized to encourage settling and to remove tartrates prior to filtration

AGING

27 months

This wine was aged on American oak chips with a medium char toast for 6 months before spending another 1.5 years in an oak barrel

TASTING NOTES

Aroma

Diverse aromas of blackberry jam, violets, and potting soil

Taste

Dominant fruit notes of cherry and cranberry sauce are accentuated by noticeable acidity and complimented by hints of vanilla and fresh oak

Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with roasted poultry dishes

TASTING CHART

