



St. Croix

Available in 500 mL bottles

AMERICAN RED WINE

Vintage: 2020

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, 2020 saw 680 lbs of St. Croix grapes harvested from just 100 vines planted in our vineyard. Weather for this year was significantly drier than typical conditions, and as a result, disease pressure in the vineyard was reduced. 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: 08/13/2021
Case Production: 40

Brix at Harvest: 17
After Chaptalization: 22

ABV: 12.5
Residual Sugar: 2.0 %
Final TA: 8.2 g/L
pH: 3.56
Free SO₂: 40 ppm

WINEMAKING

FERMENTATION

9 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

10 months

This wine was aged on American oak chips with a medium char toast for 10 months. Soft and round tannins are present in this fruit forward wine due to the use of finishing tannins prior to bottling

TASTING NOTES

Aroma

Fruity and floral notes with extremely earthy undertones

Taste

This medium-bodied wine has rich fruit flavors of dark berry and plum, balanced by a delicate earthy finish with soft notes of leather

Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with hearty dishes like beef stew

TASTING CHART

