



# Marquette

Available in 500 mL bottles

## AMERICAN RED WINE

Vintage: 2020

## VINEYARD & HARVEST NOTES

Marquette is an American hybrid grape varietal bred out of the University of Minnesota, which was made available to commercial growers in 2006. Today, this cold-hardy red is now one of the more popular varieties in the Northeast. Marquette is known for its light, yet ever-present tannins, and rich ruby coloring. These wines are fruit-forward with varying levels of acid

Here at Zorvino, we began planting Marquette in the late 2000's. It is an outstanding performer in our vineyard, and with 215 vines in the ground it accounts for roughly 25% of our plantings. In 2020, 1413 lbs of Marquette grapes were harvested; a favorable yield considering we do not irrigate our vineyard and temperatures were regularly above seasonal averages

## DETAILS

Bottling Date: 06/07/2022

Case Production: 80

Brix at Harvest: 19.5

Chaptalization: 22 Brix

ABV: 12.5

Residual Sugar: 3.0 %

Final TA: 8.4 g/L

pH: 3.55

Free SO<sub>2</sub>: 40 ppm

## 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 transferred to a press and juice was racked off into a stainless steel tank before undergoing cold stabilization to encourage settling and the removal of tartrates prior to filtration

### AGING

21 months

This wine was aged in neutral American oak barrels with a medium char toast for 18 months

## TASTING NOTES

### Aroma

Unique and savory aromas of roasted red pepper and oregano are accompanied by subtle hints of vanilla oak

### Taste

Ripe & juicy fruit flavors of raspberry, cherry, and plum transition to a more savory profile of roasted tomato and pepper. Tannins are smooth, fading out at the finish, creating a welcoming and easy-drinking red

### Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with hardy dishes like beef chili

## TASTING CHART

