

Vintner's Pymment Honey – Grape Wine

Vintage: 2020

Grape Varieties: Organic Marquette, St. Croix, Frontenac,
and Sabrevois

Honey: Wild Flower – Suddabee's Honey

Region: Montpelier, Vermont

Alcohol: 13 %

Winemaking Notes: The grapes were crushed, mixed with local honey and fermented on the skins for two weeks before they were pressed. After fermentation, the wine was aged in Hungarian oak barrels for nine months before it was bottled.

Tasting Notes: This wine has great clarity but is very dark from the red grapes used to make it. The aroma is reminiscent of freshly split cherry wood, with dark and red fruit notes of currants, black raspberries, loganberries, lingonberries, and currants. Pleasant tannin and tartness balance a sweet back. Flavors of cherry and black raspberry are complemented by toasted marshmallow and vanilla from the long oak aging. Presents with a pleasant and light mouthfeel and lingering acid on the finish.

Total Production: 14 cases




Vintner's Pymment

MONTPELIER
VINEYARDS

A combination of local honey
and grapes from our estate vineyard
make an unctuous wine with velvety
tannins and deep berry flavors.
Best enjoyed with friends

Enjoy chilled



Honey-Grape Wine
13% Alc/Vol - 375 mL
No Sulfites Added - May Contain
Naturally Occurring Sulfites

Bottled & Produced by:
Montpelier Vineyards, LLC,
Montpelier, VT, 05602

6 54114 98244 0

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car, operate machinery, and may cause health problems.