



WINE PRODUCTION AND EVALUATION

Our winemakers make dozens of wines each year. Their aim is to test advanced selections and identify top performing seedlings with superior winemaking potential and to help optimize wine production practices for U of M varieties.

A state-of-the-art facility allows University staff to evaluate all aspects of their experimental wines. Instruments are used to measure pigment and tannins, acidity, sugar, aroma and flavor. Trained taste panels are used to evaluate various sensory aspects, including visual appeal, bouquet, flavor and mouthfeel.

GRAPE BREEDING AND EVALUATION

Today, 12,000+ experimental vines are cultivated on 12 acres. Thousands of seedlings are produced annually with a diverse genetic base, including classic *Vitis vinifera* cultivars, quality French hybrids, and hardy, disease-resistant selections based on *V. riparia*, Minnesota's native grape.

Nearly 1,000 vines are planted yearly in the vineyard, undergoing high standards of evaluation and testing for several years for cold-hardiness, disease resistance, productivity, cluster-size, growth habit, bud break and ripening times. Around 100 U of M advanced selections are now being tested alongside selections from other breeding programs. Potential new U of M varieties are further tested at regional locations before being released to growers.



Learn more about cold-hardy grapevine research at enology.umn.edu.

MINNESOTA WINERY DESTINATIONS

Minnesota's wineries and vineyards are destinations for activities like tours, tastings and outdoor concerts. With a magnificent rural Minnesota backdrop, some are ideal for weddings and events. Several wineries have partnered to form regional wine trails that make a perfect day or overnight trip.

Visit mnwines.org to learn more.

WINERY PASSPORT

Discover local wine with your winery passport sponsored by the Minnesota Grape Growers Association! Numerous wineries participate, allowing you to purchase one passport and enjoy tastings at 10 locations. And, you'll receive additional special offers at the participating wineries.

Visit mngrapes.org to learn more.

ASK FOR MINNESOTA WINE

Minnesota's wine industry is growing and you can help by not only visiting local wineries but also requesting Minnesota wines at local wine shops and restaurants.

Visit mnhardy.umn.edu to learn more.



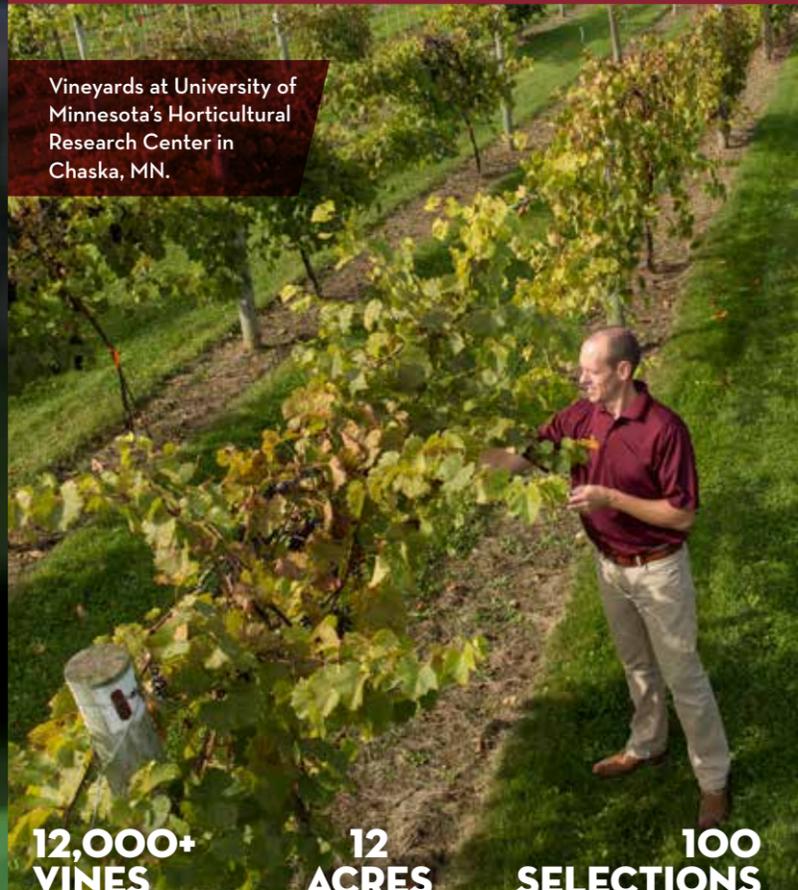
DISCOVER GREAT NORTHERN WINES

UNIVERSITY OF MINNESOTA
Driven to Discover®

The University of Minnesota is recognized as one of the top wine grape research programs in the country,

with the goal of developing high-quality, cold-hardy, and disease-resistant wine grape varieties that lend themselves to the production of excellent wines. While we have bred grapes for over a century, the wine grape breeding efforts began in the mid-'70s, and in 2000 an enology lab and research winery were added.

The expert use of the latest advances in propagation, hybridization and selection, cultivation, and winemaking ensures the introduction of vines with superior performance in both vineyard and winery. The program uses DNA markers to select parents and screen the offspring for important traits.



Vineyards at University of Minnesota's Horticultural Research Center in Chaska, MN.

12,000+ VINES

12 ACRES

100 SELECTIONS



UNIVERSITY OF MINNESOTA



COLLEGE OF FOOD, AGRICULTURAL AND NATURAL RESOURCE SCIENCES

LA CRESCENT



INTRODUCED 2002

Ask for La Crescent

La Crescent is an aromatic grape variety, with many attributes like the popular Moscato wines due to its ancestral connection to the muscat family of grapes. Cold-hardy and vigorous, La Crescent descends from two Swenson parents, St. Pepin and a selection from *V. riparia* x Muscat Hamburg. At maturity, the large, golden berries of La Crescent are enticing and inviting. The rich flavors on the vine meld into award winning wines, including the Minnesota Governor's Cup wines at the International Cold Climate Wine Competition in eight of the 11 years.

Wine Profile

La Crescent's intense nose of apricot, peach and citrus lends itself to superior quality off-dry or sweet white wines. This lush, aromatic bouquet is conducive to many wine styles, making it a superior option for sharing with family and friends. Depending on the style, La Crescent wines could be paired with food or enjoyed on their own. Produced in a Germanic style, La Crescent wine is reminiscent of Vignoles or Riesling. Additionally, the grape's high acidity provides good structure for excellent dessert or late-harvest style wines.

MARQUETTE



INTRODUCED 2006

Ask for Marquette

Marquette is a cousin of Frontenac and grandson of Pinot noir. It originated from a cross of MN 1094, a complex hybrid of *V. riparia*, *V. vinifera*, and other *Vitis* species, with Ravat 262. Its outstanding disease resistance and open, orderly growth habit make it an ideal choice for northern vineyards. Marquette has been widely adopted across the United States and has all but replaced the early French hybrid varieties that came before it in cold-climate regions.

Wine Profile

With moderate acidity, high sugar content and rich flavors, **Marquette** berries are transformed into complex wines with attractive ruby color. With its pronounced tannins and desirable notes of cherry, berry, black pepper and spice, Marquette wines are pleasing on both nose and palate. As a red wine, Marquette sets the standard in quality for cold hardy, red wines.

FRONTENAC



INTRODUCED 1996

Ask for Frontenac

Frontenac noir reflects the best characteristics of its parents, *V. riparia* 89 and the French hybrid Landot 4511. A consistently heavy producer, this disease-resistant vine has borne a full crop after temperatures as low as -33°F. Frontenac's deep garnet color complements its distinctive cherry aroma and inviting palate of blackberry, black currant and plum. This versatile grape can be made into a variety of wine styles, including rosé, red and port.

Frontenac gris started as a bud mutation yielding grayish-pink fruit and amber-colored juice. The vine's growth characteristics and cold hardiness are similar to Frontenac. Its arching canes and minimal tendrils provide easy training and pruning. Frontenac gris wines present aromas of peach and apricot with hints of citrus and tropical fruit. A brilliant balance of fruit and acidity creates lively, refreshing wines. Unique and complex flavors make this an excellent grape for table, dessert and ice wines.

Frontenac blanc grapes produce unique aromas and flavors and are well-suited for dessert wines, sparkling wine and table wine. Full of flavor, wines from this grape are more citrus, especially lemon and lemongrass, and punctuated with bright acidity. Later harvested berries become more tropical in flavor.

ITASCA



INTRODUCED 2017

Ask for Itasca

Itasca is a white wine grape that was selected from the offspring of Frontenac gris and an advanced selection called MN1234. Itasca is improved over the other cold-hardy wine grapes due to the considerably lower acid in the juice, a characteristic that makes it even more suitable for dry wines. Itasca's superior cold-hardiness traits and limited disease issues make it a great option for producers.

Wine profile

Brightly aromatic **Itasca** juice and wines are often described as having flavors including pear, quince, honey, melon and starfruit. The lower acidity of Itasca (30 percent less acid than Frontenac) provides more flexibility for winemakers to use Itasca grape juice in blends or as a flavorful white wine on its own. As a new wine variety, the possibilities for producing this wine are as plentiful as a winemaker's imagination allows, including delicious dry and sweet wines, rich barrel-fermented and barrel-matured styles, sparkling wines and even late harvest and Port style dessert wines.