

Vintner's Pymment

Honey – Grape Wine

Vintage: 2022 / 2023

Grape Varieties: Organic Sabrevois and Frontenac

Honey: Raw Wildflower - Northwoods Apiaries

Region: Montpelier, Vermont

Alcohol: 12 %



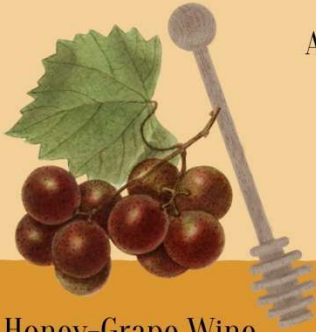
Winemaking Notes: The Sabrevois grapes were foot-crushed and naturally fermented on their skins, while the Frontenac grapes were pressed and fermented separately. Local honey was then added to both batches, which underwent several weeks of fermentation before being pressed. Afterward, the two were blended and aged in Hungarian oak barrels for nine months before bottling.

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: 8 cases

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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
12% Alc/Vol - 375 mL
No Sulfites Added - May Contain
Naturally Occurring Sulfites

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

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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 or operate machinery, and may cause health problems.