

Vintner's Pyment

Honey – Grape Wine

Vintage: 2024

Grape Varieties: Organic Petite Pearl, Frontenac, and Sabrevois

Honey: Raw Wildflower - Northwoods Apiaries

Region: Montpelier, Vermont

Alcohol: 12 %



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: Deep ruby in color with aromas of cherry wood, dark berries, and currants, this port-style pyment offers flavors of black raspberry, cherry, toasted marshmallow, and vanilla, balanced by gentle tannins and bright acidity, with a smooth honeyed finish.

Total Production: 8 cases

Vintner's Pyment

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.