

SHELBURNE VINEYARD

2022 Marquette

Variety

100% Marquette

Alcohol

14.8% ABV

Tasting Chart

BODY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
SWEETNESS	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
ACIDITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
OAK	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
AGEABILITY	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

Tasting Notes

The Marquette grape, a cold-hardy hybrid related to Pinot Noir, is grown on all of our vineyard sites in Vermont's Champlain Valley. Marquette is the signature red wine for Vermont, and a wonderful expression of our terroir.

The 2022 vintage was aged sur-lie for 8 months in our neutral oak barrels. Aromas of dried raspberry, black cherry, violets and herbal tea lead to a palate of raspberry jam and sandalwood. The wine is medium-bodied and assertive, with a pleasant punch of pink grapefruit on the finish.

Details

Case Prod.:	694
Release Date:	03/2024
Residual Sugar:	0%
pH:	3.5
Free SO ₂ :	45 ppm
Filtration:	None

