

MARQUETTE

wisconsin dry red wine

Cedar Creek Winemaker Philippe Coquard has “a lot of pride in putting Wisconsin forward” with this medium-bodied, flavorful dry red. Marquette is made from Wisconsin-grown grapes and aged in Wisconsin oak barrels for 6 months. It features notes of black cherry and blueberry. Coquard says it is a “very classy, elegant wine” that is “Pinot Noir-like.” The Marquette grape, a hybrid introduced in 2006, is genetically related to Frontenac (another hybrid) and Pinot Noir, and is suited to Wisconsin’s cold climate.

Best enjoyed at room temperature with grilled or spicy foods

GRAPE	<i>100% Wisconsin-grown Marquette</i>
PRODUCTION	<i>Crushed and destemmed</i>
AGING	<i>Wisconsin oak for six months</i>
SWEETNESS	<i>Dry</i>
ALCOLHOL	<i>13%</i>
SERVING TEMP.	<i>Room temperature</i>
AGEABILITY	<i>3-5 years</i>
SERVE WITH	<i>Grilled food, spicy food</i>
HISTORY	<i>Started making Marquette in 2013</i>

