



MARQUETTE

wisconsin dry red wine

This wine is made from Wisconsin-grown Marquette grapes, with highlights of black cherry and limestone terroir, barrel-aged for six months. Serve at room temperature with grilled or spicy foods.

GRAPE	100% Marquette, Wisconsin-grown
PRODUCTION METHOD	Traditional, long warm fermentation on the skins for 10–12 days
AGING	6 months in French oak barrels
SWEETNESS	Dry
ALCOHOL	13.9%
SERVING TEMP.	Cool room temperature
AGABILITY	3–5 years

