

Overview

This seductively hued ruby wine was crafted from our own Brickyard Hill vineyard. Our signature estate grown dry red wine evokes a complex interplay of dark cherry, black raspberry, subtle notes of vanilla and leather, while dark fruits, cherry and hints of oak awaken the palate and treat you to an irresistibly long and fruity finish.

Color/Aroma/Palate

Moderately hued ruby red wine, our estate grown Iowa Frontenac is richly appealing from first glance. Aromatically, Frontenac is packed with delectable aromas of dark Cherries, Black Raspberry, subtle notes of vanilla, oak, and leather. A lively, fruit-forward dry red wine that lingers pleasantly on the palate.

Wine Production Info

Cultivars: 80% Iowa Frontenac, 20% Merlot

Harvest Year: 2010

Bottling Year: 2011

Vineyard: Estate grown Iowa Frontenac from our Brickyard Hill Vineyard; Fresh Merlot grapes sourced from Lake County, California and shipped to Fireside

Alcohol: 13.4%

Brix: 24.4

Residual Sugar: 0.5% RS

Oak: Aged 3 months with light-medium toasted French oak chips

Cold Stabilization: None

Note: This is our first dry red from our Brickyard Hill Vineyard. High total acidity, common in Midwestern wines, requires the judicious use of very small amounts of sugar to balance the wine; although still regarded as dry.

Pairing and Service

Optimal Serving Temperature: 65 degrees

Cheese: Asiago, Parmesan

Meals: Pasta with red sauce, beef, roasted chicken, traditional Italian fare.

Awards: Bronze (2011) Mid-American Wine Competition; Jefferson Cup Nominee-Gold (2010) Jefferson Cup Invitational Wine Competition; Gold (2010) Iowa State Fair Commercial Wine Competition; 2010 (Silver) Mid-American Wine Competition; Silver (2010) Finger Lakes International Wine Competition.

