

Unfamiliar Wines of the USA

Purple Foot Presentation

April 9th, 2014

The Grape Vine Family

Grapevine Scientific Classification

- Kingdom: Plantae
- Division: Magnoliophyta
- Class: Magnoliopsida
- Order: Vitales
- Family: Vitaceae
- Genus: Vitis

The Grape Vine Family

Vitaceae Family (1 of 14 Genus groups)

Vitis Genus (about 60 species)

8 species are considered wine significant. They are:

Species Native to the Mediterranean / Central and Central Asia

- Vinifera (common wine bearing grape) 5,000 varieties

Species Native to the Asian continent (Siberia)

- Amurensis (amur grape) ornamental, fruit, jam, juice & wine

The Grape Vine Family

Vitis Genus

Major Species Native to North America:

- *Aestivalis* (summer grape) N.E. US and southern Ontario
 - Considered the oldest US commercial grape / Missouri State Grape / Norton hybrid / least foxy / most vinifera-like flavors
- *Labrusca* (fox grape) Eastern US and Canada
 - Varieties: Concord and Catawba fruit, jam, juice and wine
 - Leif Erickson “Vinland” 11th C / most foxy / Delaware hybrid
- *Riparia* (frost grape) Eastern 2/3 of US and Canada
 - Largest geo range / cold Hardy (-70) / disease resistant / root stock
 - Jelly, jam and wine / upper midwest hybrids, like Frontenac
- *Rupestris* (sand grape) Southern and western US
 - *Rupestris* St George / Phylloxera root stock breeding / deep roots resist drought
 - Hybrid Valvin Muscat
- *Rotundifolia* (muscadine grape) Southeastern 1/4 of US
 - Cultivated since 16th C / extremely healthy / 40 chromosomes /
 - Scuppernong best known / fruit, jelly, syrup, sauce and wine
- *Vulpina* (winter grape) Eastern US
 - Frost: tart before / sweet after / cold hardy small fruit / jelly and wine / medicines
- *Mustangensis* (mustang grape) Louisiana, Texas & Okla.
 - Bitter / grape juice, jelly and dye for wool

Wine Development in the US

- Earliest European Explorers & Settlers
 - Leif Erickson / Vinland / Lambrusca / 11th Century
 - Explorer Sir Walter Raleigh / Roanoke Island
 - Land overflowing with grapes
 - Referred to the Mother Vine / 2' trunk covering ½ acre
 - Capt John Smith / 1606 diary
 - Delighted to find many varieties of grapes.
 - Good to eat but made poor wine
 - European vinifera transplants died in the Colonies
 - Phyloxerra, cold temperatures and humidity
 - Native grapes were initially the only option

Wine Development in the US

- Franciscan's settled in Mexico (1600s)
 - Planted Mission grape (vinifera) and it flourished
 - No Phyloxerra and ideal growing conditions
 - California Missions were developed
 - Grape vines successfully transplanted from Mexico
- Gold Rush populated California (1850s)
 - European immigrants planted new vineyards
 - Brought in improved vinifera vines from Europe
 - Phyloxerra imported to Europe from the Eastern US and then back the Western US

Grape Vine Development.....

- Native species: Native varieties, including natural crosses
- Hybrids: Man made crosses within a species (attempts to improve)
- Intra-specific Hybrids: Same subspecies within a species
 - Example: Bengal Tiger / Siberian Tiger
- Inter-specific Hybrids: Different Species within the same Genus
 - Example: Lion / Tiger (sterile)
- Grafting: Desirable bud vines (usually vinifera) are grafted to climate hardy, disease & pest resistant rootstock (usually Riparia / Rupestris)
- Phyloxerra turned out to be the problem and the solution.

Lake Erie Noiret 2010

- Grape: Noiret
- Vineyard: Lake Erie Vineyards, NY / Presque Isle Winery, North East, PA / \$16.99
 - Per Doug, a good on-line store for hard to find items.
- Taxonomy:
 - Cross between an earlier complex inter-specific hybrid NY65.0467.08 and Steuben in 1973 at Cornell and released in 2006
 - Ancestors are primarily Vitis Labrusca (Fox Grape) and Vitis Vinifera (Common Grape), plus some Rupestris (Sand Grape) and Riparia (Frost Grape)
 - Per Doug, Anna Katherine Mansfield, Head of U of M Enology went to Cornell
- Range: Eastern US, New York, Ohio, Central Midwest
- Claim to Fame:
 - Silver Medal at 2012 Great Lakes Wine Competition
 - Bronze Medal at 2012 Finger Lakes Int'l Wine Competition
 - Bronze Medal at 2011 American Wine Society Commercial Wine Competition
 - Moderately hardy (-5F to -15F) but late maturing (Oct 1st)
 - Free of the hybrid aromas typical of many other red hybrid grapes
 - Wines have a very attractive, fine tannin structure
 - Recognized as on par with vinifera wines
- Wine Characteristics: The distinctive dry red wine is richly colored and has notes of green and black pepper, with raspberry and mint aromas, and a fine tannin structure. Medium body. 11.5% alcohol (aged 10 months in American Oak barrels).
- Food Pairings: Turkey chili, beef, pasta, spicy meals, jambalaya (SPICY)

Chambourcin Lot 5

- Grape: Chambourcin (See awards below)
- Vineyard: Bordeleau Vineyards and Winery, Eden, MD (\$18.00)
 - Bordeleau means “the water’s edge” (similar to the Bordeaux region)
- Taxonomy: French-American inter-specific hybrid (Seibel hybrid and an unknown native American species. It was commercially released in 1963.
- Range: Mid-Atlantic and Central US and Canada (milder climates), France and Australia
- Claim to Fame:
 - Parent of German hybrid Regent
 - Cold tender (0F to -5F)
 - Can be grown in MN
 - 2013 Double Gold Medals at Wine Lover’s Int’l and American Wine Society Competitions
 - 2013 Gold Medal at World Wine Championship / Silver Medal at Grand Harvest Awards
 - 2014 Double Gold Medal at Florida State Wine Competition
 - 2014 Gold Medal at San Francisco Chronicle Wine Competition / Silver Medal at East Meets West
- Wine Characteristics: Distinctive dark coloring with a fruity black cherry and raspberry nose. The wines are dry and often spicy, with black cherry and plum flavors, and a range of herbal characters. Alcohol 12% (8 months American oak /25% old)
- Food Pairings: Sautéed mushrooms, smoked ham, and rack of lamb.

Chardone Reserve 2011

- Grape: Chardone (Gold Medals at Indiana / Mid-American / Finger Lakes)
- Vineyard: Bean's Creek Winery, Manchester, TN (Cost: \$19.95)
- Taxonomy:
 - Cross of Vinifera variety Chardonnay and Aestivalis (Summer) / Rupestris (Sand)/ Vinifera hybrid Seyval (which was a cross of Seibel and Rayon d'Or in France in 1921) at Cornell University in 1953 and released in 1990.
 - Seyval is also a parent of hybrids St Pepin and Seyval Noir
- Range: Mid-Atlantic and Central Midwest US, Argentina, Italy and Spain
 - Currently the #2 grape raised in Missouri
- Claim to Fame:
 - Originally bred for cognac production in colder French maritime climates
 - Moderately hardy (-10F to -15F)
 - Highly resistant to disease (including Phyloxerra)
 - Late budding and late harvest experiment led to "ice wine" style
- Wine Characteristics: A light bodied white wine. It has hints of pear, citrus and ginger with a long oak finish, floral and oak nose, and brilliant visual. Malolactic fermentation but not buttery. Oaked with Kentucky Medium + Toasted Oak for 8 months. 11.6% alcohol
- Food Pairings: Grilled peaches, spinach and pear salad, and feta cheese and mildly spiced chicken dishes

Picnic Red “The Kissing Wine”

- Grape: Native Muscadine Grape
- Vineyard: Grapefull Sisters, Tabor City, NC (Cost: \$17.00)
- Taxonomy: Subgenus Muscadinia (40 chromosomes)
 - Species Rotundifolia
 - 300 Cultivars (Black / Bronze / Red / Wild are Green)
 - Generally are not cross compatible with other Vitis species (38 chromosomes)
- Range: SE Quarter of the US (prefers warm & humid climates in sandy loam soils)
- Claim to Fame:
 - Thought to be the “Mother Vine” (400 years old)
 - Famous for the large, sweet Scuppernong variety
 - Early American commercial wine (since the 16th Century)
 - Highly resistant to disease (including Phyloxerra)
 - Highest Level of Antioxidants Ever Tested in a Natural Product
 - Resveratrol (40 times higher than vinifera grapes)
- Wine Characteristics: Fermented in carboys / no oak. Traditional Southern Red Muscadine wine. Slightly sweet, spicy and foxy (wild & musky) with an intense fruit flavor. (Primarily used for dessert & dry red wines) Alcohol 12%
- Food Pairings: Serve chilled. “Kiss It” (small sip and slurp like it’s hot) great with dark chocolate (ie., black forest cake). Also, “Chew It” (swish it around every part of your mouth for 10 seconds) great with cheese pepperoni, sausage stuffed mushrooms and beef. Also, this wine is great for marinating.
 - Bring dark chocolate and cheese for tasting

Valvin Muscat 2010

- Grape: Valvin Muscat (Double Gold Medal 2012 Taster's Guild Int'l – 20 judges unanimous)
- Vineyard: Hunt Country Vineyards, Branchport, NY (Cost: \$14.99)
- Taxonomy: Cross of Vinifera variety Muscat Ottonel and Aestivalis (Summer) / Rupestris (Sand) / Vinifera inter-specific hybrid Muscat du Moulin at Cornell in 1962 and released in 2006.
- Range: Central Midwest and Eastern US (prefers a moderate climate)
- Claim to Fame:
 - The Muscat grape is one of the oldest domesticated grapes in the world
 - Cultivated in Mesopotamia and the Nile Valley as long ago as 3000 BC
 - Spread to the Mediterranean by the Romans with the spread of their empire
 - At least 200 different Muscat varieties
 - Wines, sherrys, table grapes and raisins
 - Spicy like Gewurtztraminer with a musky nose
 - Moderately hardy (-5 to -15F)
 - Trending up – sales double every year for the last 4 years (EJ Gallo)
- Wine Characteristics: Wonderful floral and orange nose. A hint of citrus fruits, a touch of sweetness and a long, smooth finish. Alcohol 12.5%
- Food Pairings: Serve chilled with spicy shrimp, smoked fish, white meats and flavorful vegetables. Also, a very nice stand alone wine.

Vidal Blanc Sparkling 2010

- **Grape:** Vidal Blanc (Gold medal at the most recent Mid-American Wine Competition)
- **Vineyard:** Creekbend Vineyard Estate / Oliver Winery, Bloomington, IN (Cost: \$25.00)
- **Taxonomy:** Cross of vinifera hybrid Ugni Blanc and aestivalis (summer) / rupestris (sand) / vinifera hybrid Rayon d'Or (Seibel 4986) in France in 1930 (Jean Louis Vidal)
- **Range:** Northern US, Eastern Canada, British Columbia and Sweden
- **Claim to Fame:**
 - Developed for Cognac production
 - Winter hardy with high sugar and acid levels (ideal for dessert wines)
 - Tough outer skins are ideal for ice wines
 - Can be grown within 500 miles of the Arctic Circle
 - Can be grown in MN
 - Table grapes, wine and juice
 - Ice, sparkling and dessert wines
 - Can be oaked (like Fume Blanc)
 - Chaptalized with yeast in an upside down bottle. Yeast is frozen in the neck and then removed, replaced with 5% ice wine and corked like champagne (riddling process))
- **Wine Characteristics:** Honey, citrus cloves and melon flavors (not foxy) with muted nose. Medium body. Alcohol 12%
- **Food Pairings:** Shrimp, crab, lobster, fish and nutty, moderate cheeses
- **Other:** They make this Sparkling wine, a semi-dry table wine and an ice wine from this grape

Noiret

Wine: Lake Erie Noiret 2010

Lake Erie Vineyards, NY / Presque Isle Winery
North East, PA / \$16.99
www.presqueislewine.com



Noiret Grape Facts:

- **Taxonomy:** Cross between an earlier complex inter-specific hybrid NY65.0467.08 and Steuben in 1973 at Cornell and released in 2006. Ancestors are primarily Vitis Labrusco (Fox) and Vitis Vinifera, plus some Rupestris (Sand), Riparia (Frost), and possibly Aestivalis (Summer).
- **Range:** Eastern US, New York, Ohio and the Central Midwest.
- **Wine Characteristics:** This distinctive dry red wine is richly colored and has notes of green and black pepper, with raspberry and mint aromas, and a fine tannin structure. Medium body. Alcohol 11.5% .
- **Food Pairings:** Classic Italian dishes and hot and spicy meals such as blackened fish or jambalaya.



North East Pennsylvania, Lake Erie

Chambourcin

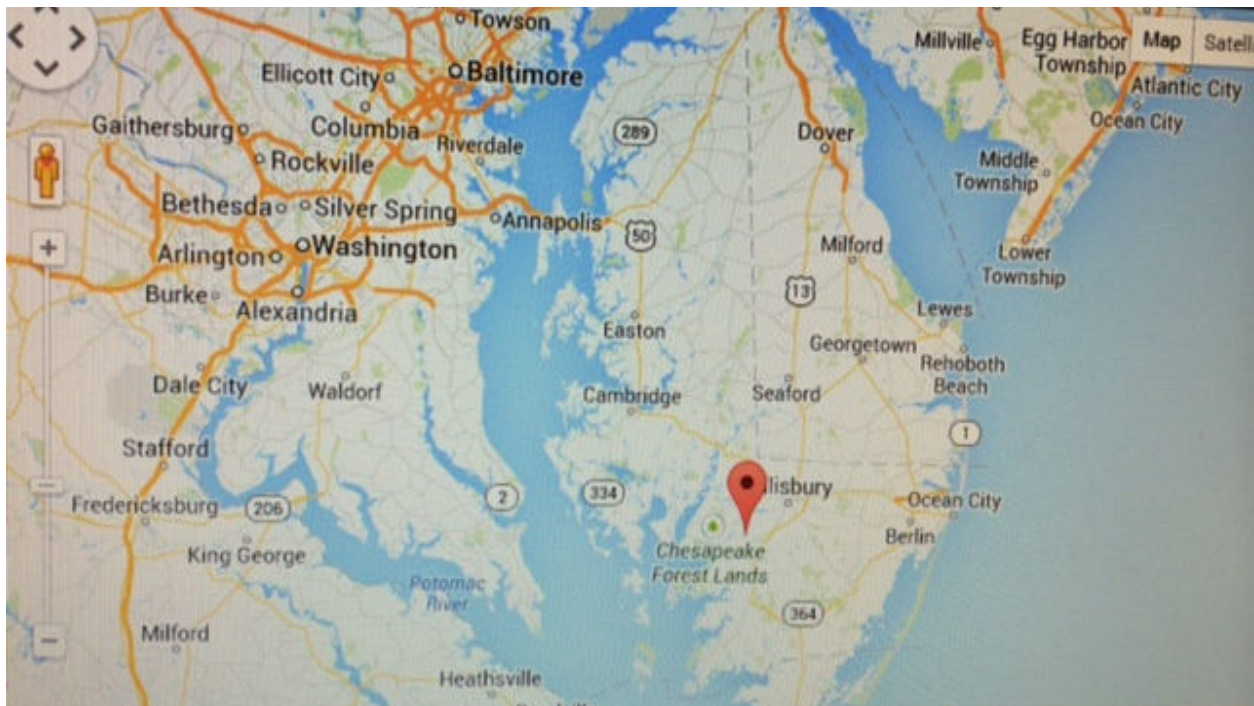


Wine: Chambourcin Lot 5

Bordeleau Vineyards & Winery,
Eden, MD / \$18.00
www.bordeleauwine.com

Chambourcin Grape Facts:

- **Taxonomy:** French-American inter-specific hybrid (Seibel hybrid and an unknown native American species). It was commercially released in 1963.
- **Range:** Mid-Atlantic and Central US and Canada (milder climates) and Australia. Also, France with restrictions (Vins de Table, only).
- **Wine Characteristics:** Distinctive dark coloring with a fruity black cherry and raspberry nose. The wines are often spicy, with black cherry and plum flavors, and a range of herbal characters. Excellent structure. Alcohol 12%.
- **Food Pairings:** Sautéed mushrooms, smoked ham, and rack of lamb.



Eden, Maryland

Chardonel

Wine: Chardonel Reserve 2011

Beans Creek Winery,
Manchester, TN / \$19.95
www.beanscreekwinery.com



Chardonel Grape Facts:

- **Taxonomy:** Cross of Vinifera variety Chardonnay and Aestivalis (Summer) / Rupestris (Sand)/ Vinifera hybrid Seyval (which was a cross of Seibel and Rayon d'Or in France in 1921) at Cornell University in 1953 and released in 1990.
- **Range:** Mid-Atlantic and Central Midwest US, Italy, Spain and Argentina.
- **Wine Characteristics:** Lemon gold color. Pear, citrus and ginger flavors with a long oak finish. Very slight pear nose. Alcohol 11.6%.
- **Food Pairings:** Fish, grilled peaches, spinach & pear salad and feta cheese.



Central Tennessee

Muscadine

Wine: Picnic Red 2012

Grapefull Sisters Vineyard,
Tabor City, NC / Cost \$17.00
www.grapefullsistersvineyard.com



Muscadine Grape Facts:

- **Taxonomy:** Vitis Rotundifolia species (American Muscadine Grape).
- **Range:** Southeastern quarter of the US (the Cotton Belt)
- **Wine Characteristics:** Slightly sweet, spicy and foxy with intense fruit flavor. Generally best served chilled. (Dessert and dry reds) Alcohol 12%
- **Food Pairings:** Dark chocolate, fruits, cheese, pepperoni, sausage filled mushrooms and beef. Great for marinating.



Tabor City, North Carolina

Valvin Muscat

Wine: Hunt Country Valvin Muscat 2010

Hunt Country Vineyard & Winery,
Branchport, NY / \$14.99
www.huntwines.com



Valvin Muscat Grape Facts:

- **Taxonomy:** Cross of Vinifera variety Muscat Ottonel and Aestivalis (Summer) / Rupestris (Sand) / Vinifera inter-specific hybrid Muscat du Moulin at Cornell in 1962 and released in 2006.
- **Range:** Central Midwest and Eastern US.
- **Wine Characteristics:** Explosively floral and orange nose. A hint of citrus fruits, a touch of sweetness and a long luxurious finish. Alcohol 12.5%
- **Food Pairings:** Serve chilled with spicy shrimp, smoked fish, white meats and flavorful vegetables. Also, a very nice stand alone wine.



Finger Lakes Region, New York

Vidal Blanc

Wine: Vidal Blanc Sparkling 2010

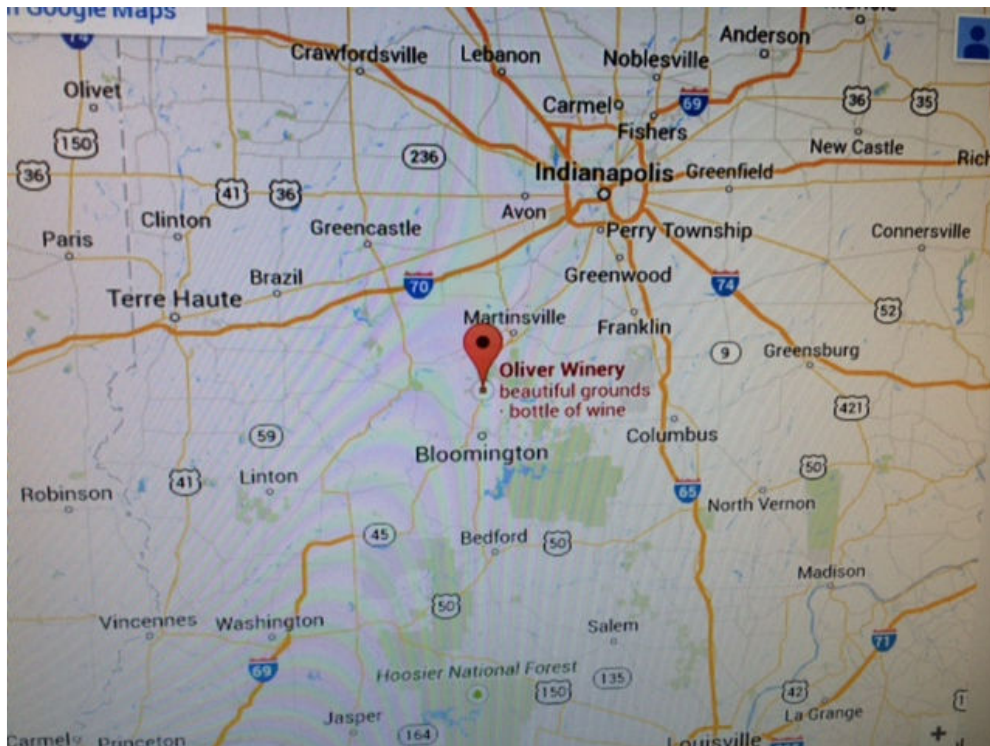
Creekbend Vineyard Estate/ Oliver Winery,
Bloomington, IN / \$25.00

www.oliverwinery.com



Vidal Blanc Grape Facts:

- **Taxonomy:** Cross of Vinifera hybrid Ugni Blanc and Aestivalis (Summer) / Rupestris (Sand) / Vinifera hybrid Rayon d'Or (Seibel 4986) in France in 1930 by Franch Hybridizer, Jean Louis Vidal.
- **Range:** Northern US, Eastern Canada, British Columbia and Sweden.
- **Wine Characteristics:** Honey, citrus, cloves and melon flavors (not foxy) with a muted nose. Well balanced with 5% Ice Wine. Alcohol 12%.
- **Food Pairings:** Seafood, fish, fresh fruit and light cheeses.



Southwestern Indiana