

ROOM

selects

AMERICAN WINE PROJECT ANTIPODES

Erin Rasmussen is making wine exclusively with American hybridized grapes which thrive in the cool climate of Wisconsin. She got her start working with producers in Napa, Sonoma and eventually New Zealand, though winemaking was imprinted in her at a young age with grapevines growing in her childhood backyard. Present day, she strives to rewire the conversation around Midwestern wine and provides a look into the future of domestic viticulture.

VINTAGE: 2020

REGION: Minnesota (Fillmore County)

GRAPES: Frontenac Gris

YEASTS: Ambient

MACERATION: 10-16 days, whole cluster

FERMENTATION VESSEL: Poly bin

AGED: 14 months in barrique

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

TOTAL SO2: 90ppm

FARMING: Responsible, dry farmed

ALCOHOL CONTENT: 14.7%

SOIL: Sandy loam over limestone

VINE AGE: 8 years

TOTAL PRODUCTION: 110 cases

VOLUME: 750mL

