

# ROOM

selects

## AMERICAN WINE PROJECT MODERN OPTIMISM

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: 50% Wisconsin (Vernon, Iowa Counties), 50% Minnesota (Fillmore County)**

**GRAPES: St. Pepin**

**YEASTS: Ambient**

**MACERATION: 50% 24 hrs skin contact, 33% free run, 17% 36 hrs**

**FERMENTATION VESSEL: Poly bin, neutral barrique**

**AGED: 14 months in barrique**

**CLARIFICATION/FILTRATION: Unfiltered/Unfined**

**ADDED SO2: 35ppm at bottling**

**FARMING: Responsible, dry farmed**

**ALCOHOL CONTENT: 12.3%**

**SOIL: Sandy loam over limestone**

**VINE AGE: 10 years**

**TOTAL PRODUCTION: 110 cases**

**VOLUME: 750mL**

