

# ROOM

selects

## AMERICAN WINE PROJECT SOCIAL CREATURE

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:** 2021

**REGION:** Wisconsin (Oconto County)

**GRAPES:** 69% Sabrevois, 15% Frontenac Blanc, 16% La Crescent

**YEASTS:** Ambient

**MACERATION:** Direct press

**FERMENTATION VESSEL:** Stainless steel

**AGED:** 6 months in stainless steel

**CLARIFICATION/FILTRATION:** Unfiltered/  
Unfined

**TOTAL SO2:** 60ppm

**FARMING:** Responsible, dry farmed

**ALCOHOL CONTENT:** 11.3%

**SOIL:** Loam over dolomite and shale

**VINE AGE:** 10 years

**TOTAL PRODUCTION:** 130 cases

**VOLUME:** 750mL

