

Vermont Wine Grapes

A True Taste of Place. . . Vermont Wine



Marquette

A Pinot Noir hybrid that produces complex red wines with a ruby color, flavors of cherry, blackberries, pepper, and spice.



Louise Swenson

This grape produces light-bodied whites, with notes of pear, tangerine, honey, and flowers.



Frontenac

Produces a dry wine with a deep garnet color and aromas of cherry and other red fruits with a palate of blackberry, black currant, and plum.



La Crescent

A distinctive grape producing big, floral wines with aromatics including apricot, peach, citrus, and tropical fruits.



Petite Pearl

This grape produces wines with spice and jammy fruit qualities, that can bring softness to other northern reds when blending.

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Brianna

A greenish grape that turns gold when fully ripe, with pronounced pineapple aromas plus other tropical and stone fruits



St. Croix

Produces a deep red wine with low tannins. Flavors of currant and other dried fruits, can have a smoky note, as well.



Prairie Star

Considered a neutral grape that adds body to other wines, Prairie Star also has tropical fruit notes and a long cinnamon finish.



Frontenac Gris

A copper colored grape that produces wines with a characteristic peach flavor, blended to add fruit notes to neutral wines, excellent for rosé.

In addition to grape based wines, Vermont has winemakers using apples, honey, berries, and other fruits in a variety of styles to create delicious options for locally grown, pressed, and vinted Vermont wine.

Frontenac, Frontenac Gris, La Crescent & Marquette images by University of Minnesota, David L. Hansen