



The Vineyard

AT HIGH HOLLY

VINEYARD GUIDE



WELCOME

The Vineyard at High Holly is a gorgeous place to explore. We invite you to take a walk and learn about the different varieties of grapes that we grow. The majority of our vines were planted in 2007. This year we are evaluating all of the different varieties in the Vineyard and will be planting some new vines in 2024. You'll find more information about each variety in your guide. Each vine has the name displayed at the end of the row. We are always happy to answer any questions you may have!



CABERNET FRANC

Cabernet Franc is a grape variety that's as deeply tied to France and is the parent grape of both Merlot and Cabernet. It has a thinner grape skin, which produces a slightly lighter/softer wine with less tannins.

Cabernet Franc is one of those grape varieties that, despite its lack of widespread popular acclaim, is extremely important in the wine world.

Its role as a blending partner is virtually unparalleled, and it has been growing in popularity as a single-varietal wine, as well.

Cabernet Franc food pairing is easy: Its brambly berry, wild strawberry, and occasionally plum-like fruit makes it a natural complement to richer sauces, and its underlying touch of spice works brilliantly alongside dry rubs and complex spice blends. Cabernet Franc paired with sweet-spicy smoked meats is a home run.

CHAMBOURCIN

Chambourcin is a purple-skinned, French-American hybrid grape that is more readily available in the United States and Australia than in its homeland, France. It is one of the world's most popular hybrid varieties, and is noted for its distinctive dark coloring and herbaceous aroma. Chambourcin wines are often spicy, with black cherry and plum flavors, and a range of herbal characters.

Chambourcin is used in sparkling red wine production, and is also found as a table wine in both a dry style and one with a moderate residual sugar.





CHARDONNAY



Best-known as the white grape of Burgundy and cornerstone of Champagne, Chardonnay was originated in France and is the world's most famous white-wine variety and also one of the most widely planted. Made in a variety of styles, Chardonnay wines can show fruit notes that run from citrusy and mineral to exotic and toasty.

Climate, as well as viticulture and winemaking, play a major role in the aromas and flavors of the resulting wine.

In general, Chardonnay grows well in a variety of climates. Chardonnay will pair nicely with light and delicate dishes, such as grilled fish or poultry, and raw or lightly cooked shellfish. Oysters are. a perfect match!

MARÉCHAL FOCH

Maréchal Foch is a popular hybrid grape. The grape was originated in France in the 1910s and the variety arrived in the USA in 1946, where it was subsequently renamed "Maréchal Foch" in honor of Marshall Ferdinand Foch, a prominent French General of the First World War.

It is cold hardy and disease resistant. Marechal Foch makes a deeply colored wine with earthy characters as well as some jammy, dark-fruit flavors.

Maréchal Foch is classified as a teinturier, a kind of red grape variety where both the skin and flesh of the grape is a deep red color. This makes for deeply colored wines, and Maréchal Foch is often employed in blends to enhance color. Maréchal Foch makes a weighty wine that is often aged in oak.





MARQUETTE

Marquette is a blue/black-berried variety crossed in 1989 and introduced in 2006 by the University of Minnesota.

Marquette is promising for cold-climate producers in North America. The university developed Marquette to be cold-hardy as well as resistant. The outcome of Marquette's crossings is a variety with high sugar levels and moderate acidity. Grape bunches are small-to-medium sized, with small-to-medium berries.

Marquette wines are typically medium bodied, with aromas of cherries, blackcurrants, and blackberries. In better examples, more complex aromas such as tobacco and leather may also be exhibited, with spicy pepper notes on the finish.

NORTON



The Norton grape is known as the oldest American wine grape and was originated in Virginia. It is a rich, full-bodied, dry red wine with spicy overtones including chocolate, juniper berry and cedar.

Norton grapes are very hardy and grow well in cool or moderate climates in sandy or gravelly loam soils. Though strong in the vineyard and tolerant of cooler temperatures, the grapes require a longer growing season, which is why they are not found in the colder regions of the northeast. Because they are native, Norton vines tend to be more resistant to vineyard pests and diseases in North America. In the glass, Norton is recognized by its signature deep purple color, medium to full body, and medium to high acidity levels. The tannin structure ranges from silky smooth to rough. The flavors of the wines made with Norton include black currant, black cherry, plums, chocolate, dill, and some pepper. When pairing Norton wines with food, it's important to think in terms of heavier, gamier meats. Venison and smoked meats are also a perfect match. The wine can be inky dark and have pronounced dark flavors that can rival pairings for Cabernet Sauvignon.





PETIT VERDOT

The red grape variety Petit Verdot is one of the classic Bordeaux varieties. The Petit Verdot grape variety produces tannic, spicy wines with aromas of violets and fruit. The grape owes its name “small green compact” to its considerable acidity and the thick skins, which provide a lot of tannins. The Petit Verdot produces a wine with an intense flavor that can be accompanied by numerous main courses. Red meats, stews are perfect to be enjoyed with a good glass of wine produced by the Petit Verdot to enhance the flavor of the food.



RIESLING

Riesling is a light-skinned, aromatic grape of German origin which is also responsible for some of Germany's greatest, and longest-lived, wines. Riesling is a bit of an enigma; ethereal, floral and enchanting, riesling is also one of the world's hardiest grape varieties, with a high level of frost resistance meaning it thrives in some of the coolest climate wine regions. Riesling grapes are small and form compact bunches on the vine, which makes them great for sweet wine production.





SEYVAL BLANC



Seyval Blanc is a French-American hybrid grape and is widely planted along the East Coast in the United States and up into Canada.

In the vineyard, Seyval Blanc ripens early and is extremely suitable to cool and colder climates. Seyval Blanc is popular in Ice Wine production. Seyval Blanc is found as a single varietal dry or semi-sweet white or in blends with other white grapes. Seyval Blanc as a dry single varietal is a light, crisp wine with high acidity and aromas and flavors of citrus, green apple, honeydew melon, and noticeable minerality. Some have even gone as far as to call it “East Coast Chardonnay,” due to its common Burgundian style and abundance of plantings along the East Coast of the U.S.

When it comes to food pairings, Seyval Blanc is best with summer salads, chicken, and seafood like clams, oysters, and whitefish. It is also a good match for dilled cheeses like Havarti.

TRAMINETTE



Traminette is a hybrid white grape variety originally bred at the University of Illinois in 1965. The variety was initially bred as a table grape, but its high quality saw it quickly find favor as a wine grape. Traminette is a versatile grape variety, and has been used to make dry, sweet and sparkling wines. In the vineyard, Traminette is a medium amber-colored grape with vines that grow best in loamy, sandy soils. Traminette is a versatile pairing wine and depending on the level of sweetness in the wine can pair with mild to spicier dishes.





VIDAL BLANC



Vidal Blanc is an interesting and complex hybrid grape variety that has found success in the colder regions across North America. Originally created by French grape breeder, Jean Louis Vidal, in the 1930s as a variety to use in Cognac production in the Charente-Maritime region of western France. This grape is a hardy variety that can withstand much colder temperatures than other more traditional varieties of wine grapes.

Vidal Blanc grapes have high sugars and moderate to high acidity, which makes it an ideal candidate for late-harvest dessert wines and ice wine. The flavors of Vidal Blanc wines include tropical fruits such as grapefruit and pineapple, as well as honeysuckle and pear, candied fruit and citrus flavors.

VIOGNIER



Viognier is a white wine grape variety known to produce full-bodied white wines of depth and profound flavor. It's a unique grape variety in that it's surprisingly aromatic and perfumy despite being a traditionally dry wine. Viognier produces a full-bodied, aromatic wine that classically displays stone fruit notes like peach and apricot, with some tropical fruit notes in there as well. For this reason, Chardonnay lovers tend to also enjoy Viognier, particularly if they're looking to move away from butter and toasty notes.

Because of its full-bodied structure and rich fruit-forward flavor, the best Viogniers traditionally pair well with heavier fish and shellfish.





VITIS ROTUNDIFOLIA

Vitis rotundifolia, commonly called the Muscadine Grape is a native, deciduous climbing vine unique to the American South. Muscadine grapes are large and have thick skin but are good for eating and wine-making due to their sweet, pungent flavor. The grapes appear singularly and not in clusters, and they are purplish-black or bronze in color. The grapes are high in Vitamin C and manganese.

HERE ARE SOME FUN, WEIRD, AND AMUSING FACTS ABOUT WINES.



1. Grapes are the most planted fruit all over the world.
2. A ton of grapes can be produced into 720 bottles of wine.
3. To quench their thirst, people drank wine instead of water centuries ago. During that time, water wasn't clean all the time, and natural fermentation, when the wine is made, could kill germs caused by typhi (salmonella) and cholera.
4. Apparently, some people have a "fear of wine," and it's called oenophobia.
5. During the early Roman times, it was forbidden for women to drink wine. Wives who were caught by their husbands drinking wine could be killed if caught in the act.
6. Women are more susceptible to the effects of wine than men. It's partly due to biology, as women have fewer enzymes in the stomach lining required to break down alcohol.
7. In ancient Greece, the host of dinner would take the first sip of wine to assure that the wine served to guests wasn't poisoned. The act of courtesy was where the phrase "drinking to one's health" originated.
8. There are 10,000 varieties of wine grapes existing worldwide.
9. "Aroma" is the term for the fragrance of young wine, while "Mellow" is for old wine.
10. Wine tasters "swirl" the wine in their glass to release its aromas. They don't also fill the glass more than a third full to leave a space where these aromas can collect.
11. A glass of good wine has a lengthy, more lingering aftertaste.
12. There is a right and wrong way to hold a wine glass. The proper way is to hold by the stem so that the hand does not warm the glass and increase the temperature of the wine.
13. For cork-capped wines, bottles are stored lying down to keep the cork from dwindling and drying out and avoid it from possibly dropping in the wine. The liquid coming into contact with the cork also prevents air-leakage into the bottle.