

BURR

VINEYARDS



We ferment all of our wines completely dry, except white marquette, to bring out the natural flavor of our MN estate-grown grapes. Also, due to the harsh winter of 2018-2019, we were not able to make some of our usual wines this year.

Please try a few new ones!

WHITE WINES:

La Blanc 2019 - \$18



We combined our own La Crescent grapes with Sauvignon Blanc grapes from Washington. It is light and soft, with hints of honey and melon.

Frontenac Gris 2018 - \$18



Varietal wine made in chardonnay style. A complex white with a floral aroma, and hints of brown sugar taste. Light Oakiness.

Darling White 2018 - \$18



A blended wine made from the Prairie Star, Frontenac Gris, and Frontenac Blanc grapes. A citrus nose with apple and lemon taste. We enjoy pairing with white meat and fish.

Ida White 2018 - \$18



Blended white wine made from the Edelweiss and Brianna grape varieties. Hints of pineapple and honeydew.

Mary Apple 2019 - \$15



Made from apples from Lake Mary, this is our first non-grape wine. Perfect for a hot summer day.

(FLIP)

ROSÉ WINES:

Frontenac Gris Rosé 2018 - \$18



This wine was made with the Frontenac Gris grape (white) and fermented with its lavender-tinted skins. It is a bright and semi-tart wine with flavors of strawberry and sweet cherry.

Frontenac Rosé 2019 - \$20



Made from the red Frontenac grape. This rosé is dry, but full of deep ripe fruity flavor.

White Marquette 2019 - \$22



Made from the Marquette (red) grapes but made in a white wine style (no skin contact time during primary fermentation). This is the only sweet wine we make, with 2% residual sugar left after fermentation. Tastes of raspberry and cranberry. This quickly became our most popular wine.

RED WINES:

All Red wines are aged in oak barrels for 1 year

Petite Sirah 2019 - \$20

Made from Petite Sirah grapes from California and aged in a French Oak barrel. This has powerful tannins, an opulent body, and notes of coffee and vanilla.



Petite Pearl 2018 - \$22

This grape was developed to be lower in acid, making it our smoothest MN red wine. It is deep purple in color and is plummy with notes of blackcurrant.



Frontenac 2015 - \$22

This was the first successful cold-hardy wine grape that tolerates extreme winters in Minnesota. This wine is bold, and jammy, with hints of ripe fruit and caramel.



Marquette 2018 - \$25

Known for its nice balance, this wine is related to the Pinot Noir grape in its hybrid lineage. It is a little spicy, with notes of cinnamon and cocoa. This wine received the 2019 Midwest Wine Review's #1 wine in the Midwest. This wine has been our "signature" wine for many years.



*10% discount on Cases (pick any 12 bottles)

*Tax will be added to your bottle purchases (6.875% MN Sales Tax, .5% Douglas County Tax + 2.5% MN Liquor Tax)