



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



RIVERBEND RED

A tribute to our landscape

The Boyden Valley vineyard is nestled inside a gentle curve in the Lamoille River. The steam rising off the river in late Fall and early winter warms our vines and extends our growing season. Riverbend Red is our way of saying thanks to our land - and a fitting tribute it is. This dry, medium bodied Vermont red wine is similar to a Burgundy or a Pinot Noir. It is high in tannins with a delicate bouquet of earth, cherries, red berries. It is a great wine for Italian foods, pasta and salads, and one of our favorites, Boyden Burgers!

Varietal: Sabrevois and Baco Noir

Alcohol %: 13%

Residual Sugar: .7%

PH: 3.52

Total Acidity: .74

Production Process: Sabrevois and Baco Noir are both fermented separately for this wine and blended before barrel aging. Two different yeasts are used to focus on the best characteristics of each varietal. Typically we run a shorter fermentation time for Sabrevois than we do for Baco Noir. Both varieties are pressed out with our Mori Hydraulic Basket press, yielding softer tannins than a typical membrane press. After a full malo-lactic fermentation, we barrel age for 6-9 months resulting in a wonderful medium-bodied dry wine.

Tasting Notes:

A medium-bodied dry wine, similar to Pinto Noir. This wine has a terrific bouquet of earth and cherries, well balanced with strong fruit.

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