

## Little Rhineland Red

BRONZE MEDAL – 2011 Indy International  
SILVER MEDAL – 2011 Newburgh Wine Festival  
BRONZE MEDAL – 2005 Indy International  
SILVER MEDAL – 2004 Indy International

### OVERVIEW

Little Rhineland Red is made from the Concord grape. This wine is a wine of choice among novice wine drinkers because of its fresh grape flavors, sweetness, smooth taste and low acidity. It was one of the first wines Winzerwald made and has been one of our most popular. These grapes are also commonly used as table grapes and in jams, jellies and grape juice such as Welch's.

### HISTORY

The Concord grape is a Native American variety widely grown in eastern United States. The first plantings of the Concord grape were by Ephraim Bull in his garden in Concord, Massachusetts in 1849 – hence the name. Its pollen parent is unknown but many consider the likely male parent was the Catawba which Bull had growing nearby. Both the Catawba and Concord are considered a *Vitis Labrusca* (Fox grape) as they have a sharp musky or earthy aroma. Little Rhineland Red is one of three wines in our Little Rhineland Americana Series. The Series is so named because all three grapes are Native American grapes – Concord, Catawba and Niagara. "Little Rhineland" is what the early Swiss and German settlers called the Ohio River Valley, as it reminded them of the Rhine River Valley in Europe. As they had difficulties growing the European vines they brought with them, many early settlers turned to the Native American grapes to see if they would produce wines of good quality.

### GRAPES AND SOURCES

This sweet red wine is fermented from Indiana, Michigan or Eastern U.S. grown Concord grapes. The grapes are large, round with a distinctive blue-black or purple color that often appears as though they have been powdered with silver. One of the grapes characteristics are its "slip-skin" that allows the skin of the grape to easily slip off when squeezed instead of crushing the pulp. Its acidity is lower than most American grapes.

### WINE DESCRIPTION & DATA

Color:	Bright ruby red
Sugar:	Sweet, red wine with generally 15% residual sugar
Style:	A light, smooth and easy drinking wine
Aroma/Bouquet:	Grape jelly, sharp foxy aroma
Taste:	Sweet, fruit forward fresh grape flavor
Alcohol:	10-11%
Ferment/Aging:	100% Stainless steel fermentation, no oak
Storage:	Store in cool place, drink within 12-18 months
Serving:	Serve chilled
Food Pairings:	Peanut butter sandwich, Thai foods, red meats

### Thai Chicken Pasta

*Total time: 25 min. Yield: 2 Servings*

3 ounces uncooked multigrain linguine	1 cup cubed cooked chicken breast
½ cup salsa	1 Tbls. chopped unsalted peanuts
2 Tbls. reduced-fat creamy peanut butter	1 Tbls. minced fresh cilantro
1 Tbls. orange juice	
2-1/2 tsp. honey	
1 tsp. reduced-sodium soy sauce	

Cook linguine according to package directions. Cook chicken and set aside. Combine salsa, peanut butter, orange juice, honey and soy sauce. Cook on medium-high heat until well blended and hot. Add the cooked chicken and heat through. Drain linguine. Serve with chicken mixture. Garnish with peanuts and cilantro.