Missouri Wine Varietals
Great wine starts with great grapes.

Missouri starts with extraordinary grape varieties and creates extraordinary wines. One thing about Missouri weather, we get plenty of everything from snow and ice to blazing temperatures. As you might expect, only a few especially hardy grape varieties are comfortable growing in such dramatic weather like ours. It's far too stressful. But, during the last century, we've cultivated and developed strains that are perfectly at home in our rock & roll climate.

Here's a brief introduction to the most important grape varieties you'll encounter on your next trip to Missouri Wine Country and some information on the wines we make with these extraordinary grapes.

**White Wine Varietals**

**Cayuga (ki-u-ga)**
This hybrid wine grape from New York is fragrant, fruity (citrus) and light bodied. Described as "Germanic" in style, Cayuga is an enjoyable semi-dry wine.

**Chardonel (shar-du-nel)**
As a cross of the famed Chardonnay grape with the popular Seyval, Chardonel is usually barrel fermented, very dry and full bodied. Depending on barrel time, this hybrid may exude notes of oak, butter or citrus fruit.

**Seyval (say-va-hl) Blanc**
A French-American hybrid grape that makes a dry to semi-dry, clean, crisp medium-bodied wine with an herbal, fresh flavor. The barrel fermented Seyval takes on an oak complexity indicative of Chardonel.

**Traminette (tra-men-et)**
Just like its parent, Gewurztraminer, Traminette can be made into dry/semi-dry to sweet white wine. Its depth of flavor encompasses peaches, apricots and lovely floral aromas. The natural acidity balances light sweetness.

**Vidal (vee-dahl) Blanc**
A French-American hybrid used to make a dry to semi-dry, full-bodied wine with fruity characteristics, Vidal's clean citrus flavors of lemon and grapefruit create a nicely balanced wine that's "Germanic" in style.
Vignoles (veen-yole)
One of Missouri’s most versatile white grapes, this French-American hybrid produces wines ranging from dry to sweet, late harvest dessert wines. Vignoles’ luscious floral aroma and fruity flavors of pineapple and apricot make this citrus white wine a favorite among Missouri’s wine-purchasing public.

Red Wine Varietals

Catawba (ca-taw-ba)
A pink grape discovered by the Catawba River in North Carolina, Catawba is used in the production of pink and rose wines. Catawba produces a medium-bodied, sweet, fragrant, strawberry-like wine.

Chambourcin (sham-bor-san)
A French-American hybrid grape, Chambourcin produces a medium-bodied red wine with a fruity aroma and cherry and earthy/spicy complexities. Medium to dark red in color, Chambourcin is a food-friendly wine!

Concord (kahn-cord)
Discovered in Concord, Massachusetts, Concord is called America's original dessert wine. Concord is famous for its deep purple color, intense fruity flavor and classic (candy-like) sweetness.

Norton / Cynthiana (sin-thee-ana)
Norton is an American grape, Vitis aestivalis, found near Richmond, Virginia. A hardy grape with vigorous vines, Norton is Missouri’s official state grape. It produces a rich, full-bodied dry red wine with berry flavors and spicy overtones. Genetically the same, this wine may be bottled as either Norton or Cynthiana.

St. Vincent
This hybrid makes delicate, elegant reds, perfect for Nouveau style wines in the fall. Typically, made into a dry red wine, or occasionally perceptibly sweet, this grape is also great for blending.