

# July Wine Feature

## SMALL U.S. WINERIES

Meet American Wine Project of Mineral Point, Wis. and Southold Farm + Cellar of Fredericksburg, Texas



### ANCESTRAL PÉTILLANT NATURELE SPARKLING WINE

**Brianna grapes**  
Wisconsin

Undisgorged pét-nat of Brianna. Juicy fruit, great fun bubbles.



### SOUTHOLD FARM + CELLAR

#### DON'T FORGET TO SOAR

**White Blend grapes**  
Texas

A blend of Roussanne with a bit of Albarino, from a couple different vineyards in the Texas Hill country. Brightly fruity with a delicious salty acidity. Aged for four months in concrete.



### SWITCH THEORY

**Red Blend Grapes**  
Wisconsin

Switch Theory is a light and fresh red blend of different wines and different vintages. This version includes 33.3% Frontenac noir, 20% Frontenac gris, 20% La Crosse, 13.3% Marquette, 13.3% Brianna. Strong light Loire Valley feel here.



### SOUTHOLD FARM + CELLAR

#### HORSESHOES & HAND GRENADES

**Lagrein grapes**  
Long Island, NY State

Lagrein is a northern Italian varietal. In this case it's made red, lighter and fruity, but sparkling. A fun bottle of red bubbles. Last vintage of wine from their estate on Long Island.



From Category Manager Nick Heitman of Willy Street Co-op on American Wine Project

Q&A with Erin Rasmussen, Mineral Point, Wis.

Can you tell us a bit about your background, and how you came to making wine in Wisconsin? "Deciding to leave California to make wine in the Midwest wasn't easy, but when I got the opportunity to taste cold-climate hybrid grapes in a research vineyard and

realized I could make wine the way I wanted to in my home state, I jumped at the chance."

Read the full Willy Street Co-op Reader Q&A here (page 8): <https://www.willystreet.coop/images/Reader/2023/PDFs/June2023.pdf>

(We thank our friends at Willy Street Co-op for use of this article.)

### SOUTHOLD FARM + CELLAR

From "Austin Monthly" on Southold Farm and Cellar

Regan and Carey Meador, Fredericksburg, Texas

"For the Meadors, their approach is twofold: to make wine that speaks of its growing region, and which pairs seamlessly with heavier Texas fare such as beef barbecue and Tex-Mex. Rather than having their fingerprints on a bottle (i.e. through common cellar practices such as acidification and reverse osmosis), they want to shape wines that taste of the Hill Country's particular topography, soil type, and arid weather conditions."

Read the full article here: <https://www.austinmonthly.com/tastemaker-regan-meador-of-southold-farm-cellar/>