



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



BIG BARN RED

The names says it all

Vermont's signature barns make a statement, and this one is no exception. Big Barn Red is our most popular table wine. Just as the name captures the most dynamic imagery the Vermont landscape has to offer, the wine itself captures the most intense characteristics of the landscape. Made from Frontenac grapes resilient enough to stand up to the cold, Big Barn Red is a bold, well balanced wine similar to a Bordeaux with high tannin and overtones of black raspberries and black currant. It is at its best when decanted and served in a carafe, and paired with strong flavored foods, like smoked meats, cheeses, beef, and lamb.

Varietal: Frontenac

Alcohol %: 13%

Residual sugar: .4%

PH: 3.64

Total Acidity: .74

Production Process: Production Process: Extra maceration of the grape Frontenac yields a high tannin robust red wine. Great care is given to the primary fermentation, the right amount of time on the grape skins, the temperatures and the amount of oxygen is what has led to Big Barn's success. After primary fermentation, we press with a Mori Hydraulic press that yields super soft tannins, much more delicate than a typical membrane press. We follow up with a thorough malolactic fermentation that reduces acidity and increases mouth feel. Finally, we age in French Oak casks for nine months to a year, rounding out the wine and putting things into balance, voila!

Tasting Notes:

A bold, heavy-bodied, dry Bordeaux-style red wine with overtones of cassis and black raspberry.

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