

Concord

The Concord grape is a cultivar derived from the grape species *Vitis labrusca* (also called fox grape) that are used as table grapes, wine grapes and juice grapes. They are often used to make grape jelly, grape juice, grape pies, grape-flavored soft drinks, and candy.

Frontenac

Frontenac has been used for the production of dry red wines, rose, as well as for fortified wine in the style of port. The wines produced from Frontenac typically present aromas of cherry and other red fruits.

Marquette

The Marquette grape's high sugar and moderate acidity make it very manageable in the winery. Finished wines are complex, with attractive ruby color, pronounced tannins, and desirable notes of cherry, berry, black pepper, and spice on both nose and palate.

LaCrescent

La Crescent is a white grape varietal developed by the University of Minnesota. It features the desirable aromas of citrus, apricot, pineapple, and muscat (as found in Riesling or Vignoles varieties).

St. Pepin

St. Pepin is a modern hybrid variety of wine grape, mostly grown in North America. It produces grapes suitable for making fruity white wines similar to Riesling or as a base for blended wines. The grapes also make a good seeded table grape for eating.