

# French Hybrid Grapes

*(Varietals Description with Q&A)*

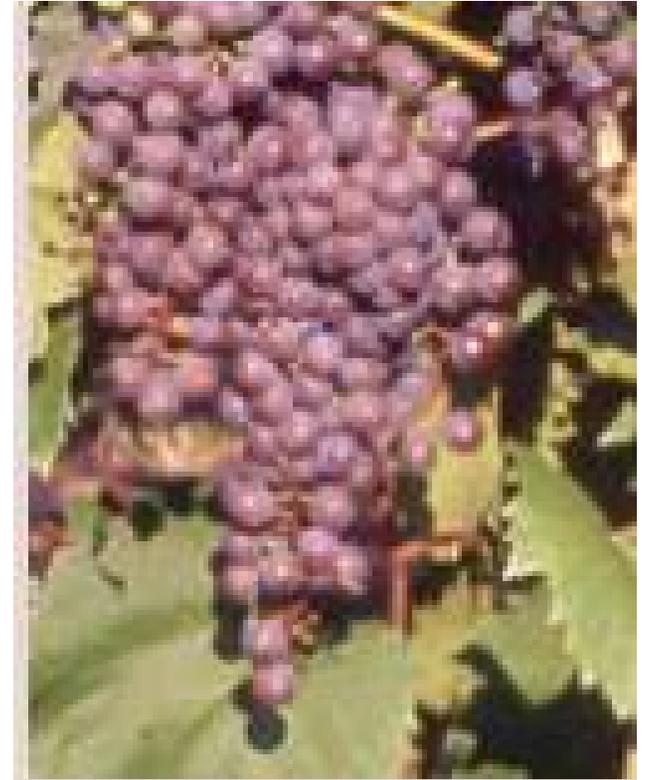
Jason Schultz

Twin Mustang Vineyards

November 17<sup>th</sup> 2016

## Frontenac Gris

This mutation of Frontenac was found growing at the U of MN. Culturally it is identical to Frontenac, with great hardiness and good disease resistance. Ripening time is a little earlier than Frontenac. Small grey to bronze berries are born on medium sized, loose clusters. Berry splitting and botrytis have not been observed. Suitable for high quality table and dessert wines, late harvest, ice wines and straw wines. Small quantities blended into a dry white blend add bright aromatics to more neutral base wines, like Prairie Star. When given a short period of skin contact, or when blended with cold pressed Frontenac, Frontenac gris makes an amazing rose. Ripens mid season with aromas that include grapefruit, peach, and pineapple. *Vitis labrusca* and herbaceous aromas have not been detected



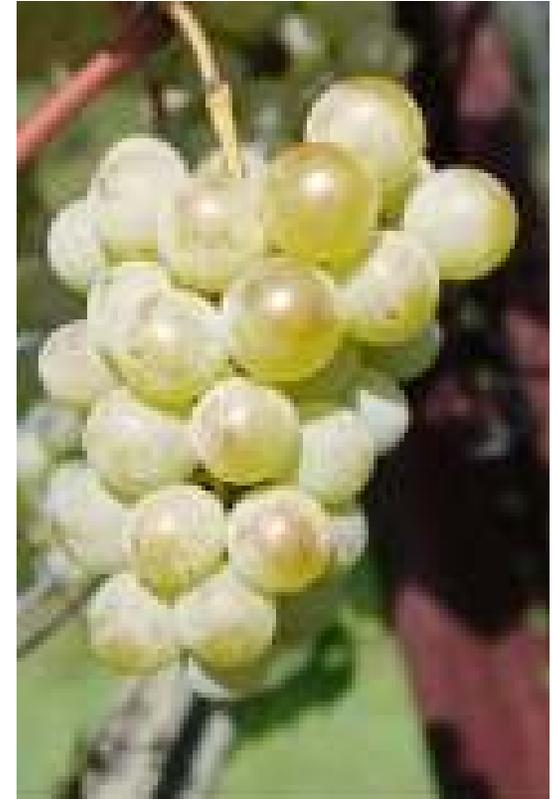
## La Crescent

In good conditions, hardy to -36F. La Crescent is a moderate to high vigor release from the University of MN. Trailing growth habit. Early bud break and early to mid season ripening. Quite susceptible to downy mildew and black rot, but this is easily controlled with a careful spray program. Early defoliation due to downy or powdery mildew must be controlled to allow the vine to fully harden off for winter. Seems to prefer drier soils. Prone to shelling near harvest, late harvest is not an option. Well ripened La Crescent will reach 22-27 brix with 12-14 g/l acidity. Wine can be excellent, winning Best of Show for cold climate whites at several ICCW competitions. Big, bright aromatics include lots of apricot, lime and honey. Similar to a good Vignole or Riesling. Can be made dry in the best years if acid drops and it is properly handled in the winery. Often finished off dry to sweet. Also makes wonderful rich dessert wines.



## Brianna

Proving to be very hardy, to around -30F. In recent years this vigorous variety has been quickly replacing Edelweiss, which has shown winter injury in some years at surprisingly mild temperatures, due to its superior winter hardiness. Extremely productive, with small to medium sized tight clusters, fair disease resistance, susceptible to crown gall in frost prone locations. Trailing growth habit capable of producing long canes if not green pruned. Brianna wine is becoming increasingly popular due to its big, tropical fruit aromas. Pineapple is a typical aroma, with other tropical and stone fruit aromas in the background. While early ripening, often the end of August or first week of September, acid remains high. Best harvested when the pH is 3.2-3.5. Often finished with some residual sugar. Makes a good seed table grape also. Selected by Elmer Swenson.



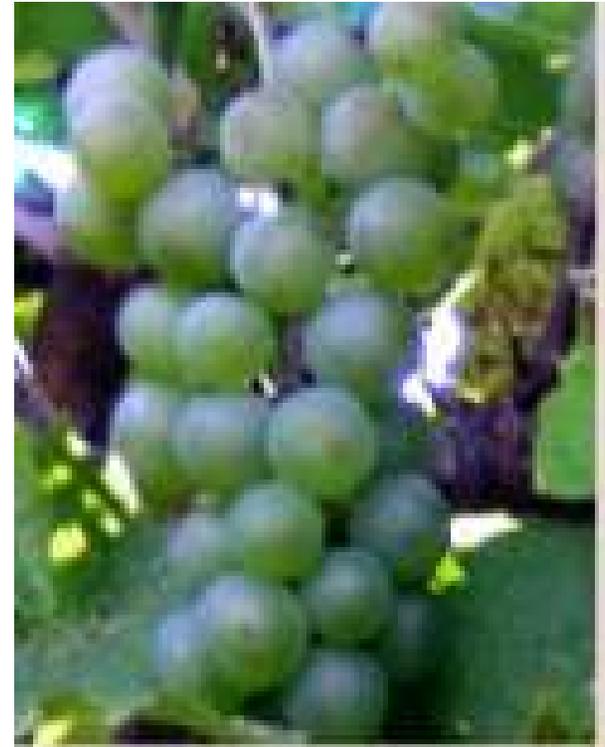
## Louise Swenson

Consistently hardy to -40F. Moderate vigor with an orderly growth habit. Rarely requires shoot pruning. Regular yields of medium sized clusters, 3-4 tons per acre. On the later side to bud out in the spring and very good disease resistance. Performs best on heavier soils or with plenty of irrigation. Wine can be outstanding with aromas of flowers, honey and tangerine. Low acidity makes this a perfect selection for dry white wine. Sugar production is also low, 18-20 brix. Can become slightly *Vitis labrusca* if left to overripe. Somewhat light in body, Louise benefits from a small addition of Prairie Star or Frontenac blanc. Plantings have grown significantly in recent years and we expect this variety to become even more popular in the future. Sulfur sensitive.



## LaCrosse

Hardy to around -25F. Strong vigor and a semi upright growth habit. Lots of tendrils. Ripens late to around 22 brix. Good varietal wines have been made in a dry and semi dry style and are clean and fruity with good acidity similar to Seyval Blanc, one of its parents. Citrus, apple, pear, and apricot have been noted in the nose. Also does well when lightly oaked or barrel fermented. This is one of the leading white wine varieties in some upper Midwestern states and does very well in moderate sites of the northeast.



## Edelweiss

Hardy to about -20F, although has suffered injury on some sites at -15F. Widely adaptable, Edelweiss has long been a very popular choice for sweet, Germanic style white wines in the Midwest. The quality of the wines has earned it much acclaim, including The Best in Show white wine at the 2009 ICCWC. Grower reports in recent years have shown winter injury at relatively mild temperatures of -15F This may be due to a combination of factors including crop size, disease pressure, and drought stress, but it is important to know if considering planting in a cold spot. Trailing growth habit. Early bud break and early to ripen. Best harvested early, around 17 brix to minimize *Vitus labrusca* aromas that will develop if left on the vine. Makes a nice seeded table grape and juice grape too.



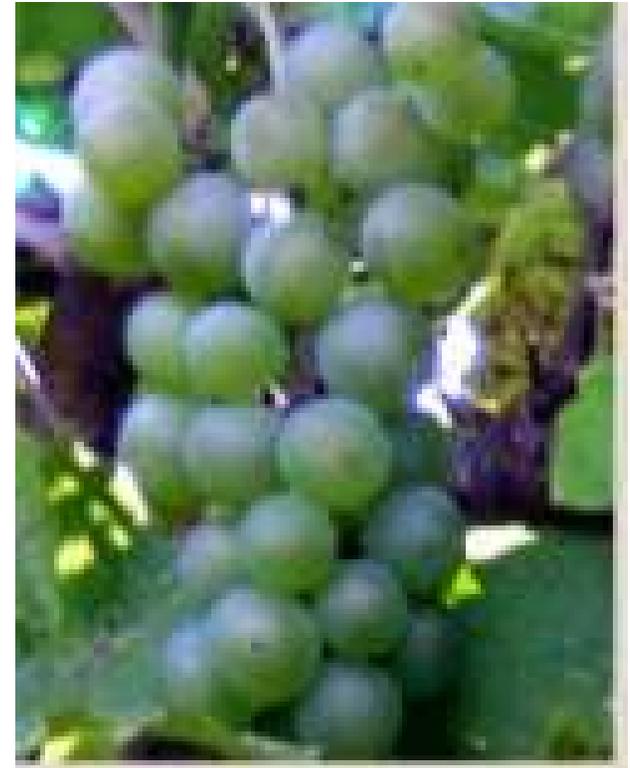
## Frontenac Blanc

This is the newest member of the Frontenac family! Just like the family of Pinot noir, Pinot Gris, and Pinot blanc, another mutation of Frontenac has been found. In the vineyard, Frontenac blanc performs identically to Frontenac and Frontenac Gris. Very productive, vigorous, immune to downy mildew, and hardy to near -36F. Berries are yellow to gold when ripe, producing a very light straw colored wine. Exposure of clusters to full sun will achieve the best aromatics. Early wine samples have been distinctly different from Frontenac Gris, expressing more pure stone fruit and melon in the nose. Ripens late mid season with moderate to high acidity. Dry white blends, semi-sweet whites, late harvest, ice wines and straw wines are all possible with Frontenac blanc and Frontenac Gris. This may be a good choice for those who have difficulty with La Crescent.



## St. Pepin

Hardy to around -26F. This variety is not self fruitful and requires another variety that blooms at the same time to be planted near it for proper fruit set. Suitable pollinators are Louise, Prairie Star, Brianna, LaCrosse, and to a lesser degree the Frontenac family. Yield can be up to 4 tons per acre when planted 2 rows of St. Pepin with one row of pollinator on either side. Medium sized berries on medium sized loose clusters. St. Pepin has moderate vigor and a very easy to manage canopy. Leaves are on the smaller side allowing good sun exposure to the clusters. We like it grown on high wire cordon. Ripens mid season to about 22 brix and under 1% TA. Can make outstanding dry or off-dry white wine. Thick skins allow St. Pepin to hang on the vine for late harvest or ice wine. Wine can be excellent, approaching Riesling in quality. Aromatics include lemon, grapefruit and honeysuckle.



## Swenson White

Hardy to around -30F. Quite vigorous. This offspring of Edelweiss was an attempt by Elmer Swenson to improve upon that variety. We think that Swenson White is a great improvement! Trailing growth habit suited to top wire cordon. Large berries on large clusters makes this selection easy to harvest. Ripens mid to late season to just over 20 brix, but has thick skins that allow it to hang on the vine very late. In warmer climates, Swenson White may develop *Vitis labrusca* aromas if over ripe. May make the best wines in cooler climates. Wines are intensely aromatic with floral and tropical fruit notes. Can be used in ice wine production in cooler areas. Also a great blending addition to add aromatics to a more neutral wine. Nice seeded table grape.



## Adalmiina aka E.S. 6-16- 30

Not yet widely planted, this selection is hardy to around -30F and is early to ripen. Moderate vigor and an orderly trailing growth habit. Fruit chemistry is excellent for dry white wine production, producing around 22 brix and around 6-7 g/l acidity. Wine has very good body with a light floral and citrusy nose. Can be used in a dry white blend to add body or stand on its own. This wine goes quite well with seafood and cream based dishes. Some say it is similar to French Muscadet. Potential for really nice sparkling wine too.

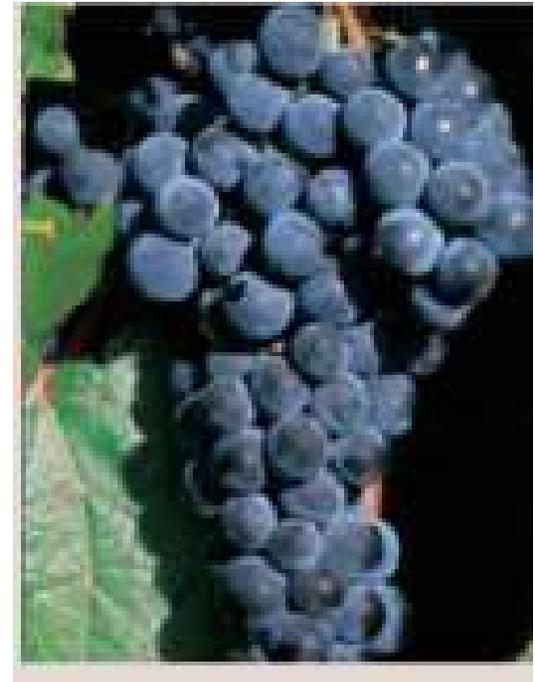


## Osceola Muscat aka ES 8-2- 43

Another relatively little known selection that is considered extremely hardy, to around -35F. It ripens quite early to 22-26 brix and less than 1% TA. Clusters are medium sized with small soft berries. Does not hold well on the vine and can be attacked easily by yellow jackets. Very upright, vinifera like growth habit that does best on Vertical Shoot Position. Good vigor. Golden fruit has a distinct muscat taste when fully ripe. This does not always translate into the wine though. Some wine samples have a true muscat aroma while other wines have been quite neutral aromatically. Lends itself to a dry white blend also. As it becomes more widely planted throughout the northern US as well as Quebec and the Eastern Provinces of Canada, we will all learn how to get the most out of this promising grape. Makes a delicious seeded table grape.

# Marquette

Cold hardy to -36F. A grandson of Pinot Noir, this selection sets a new standard in cold hardy wine grapes. Very good resistance to downy mildew, moderate susceptibility to powdery mildew and black rot. Semi upright to arching growth habit, suitable to high wire cordon training, but also works on vertical shoot position. Very early bud break, plant only in areas with very good frost drainage. The wine is very complex with black currant, cherry, black pepper and spice in the aroma profile and moderate tannins. TA can range from 9 g/l to 12 g/l and 23-27 brix. This is an excellent choice for medium bodied dry red wine, but can also be blended or make very good rose.



# Petite Pearl

This new red wine variety was bred by the esteemed Minnesota viticulturist and author, Tom Plocher. While this variety was just released in 2010 for commercial planting, it has been evaluated in test plantings since it was bred in 1996. Considered fully hardy, producing a full crop after -32F. Vigor is moderate with an open trailing growth habit suitable to high wire training. Bud break is later than any other fully hardy variety. Ripens about 10-20 days after Marquette to around 24 brix and 7-8 g/l acidity.

Early wines have been very complex with lots of spice, attractive earthy aromas and jammy fruit. Substantial tannins for a fully hardy grape and a long finish. This may be an excellent blending component to add complexity and softness to most northern red wines. Can also stand on its own.



## St. Croix

Hardy to around -26 or better. Drooping growth habit is best suited to top wire cordon. Very susceptible to downy mildew. A very reliable grape in the Northeast and Midwest. A yield of 4 tons per acre can be had in colder parts of New England and the upper Midwest, while closer to 8 tons per acre is being realized in southern New England and the Finger Lakes of NY, among other milder locations. Many excellent wines have been made from St. Croix. When harvested between 16-18 brix, it is quite vinifera-like with low tannin and aromas of raspberry, cedar and spice. If left to ripen further, *Vitis labrusca* notes will develop, which can make a nice sweet wine. An excellent lower acid and lower sugar blending agent for other high sugar varieties like Frontenac and Marquette. Ripens early season.



## Sabrevois

Hardy to -35F. This is a sister seedling of St. Croix. Ripens about a week after St. Croix to around 20 brix. Very good disease resistance, this is one of the toughest vines that we grow. Trailing growth habit with strong vigor. This variety may prove useful in areas too cool for most other varieties. Seems to produce better wines in cool years or from colder sites. Sometimes develops off-aromas on hot sites. Wine is dark in color and fruity with nice berry aromas and flavors. Tannin can be fair. Acidity is on the low end and so blending with higher acid varieties is possible. Makes an outstanding sweet red wine which sells quickly. Sulfur sensitive.



## Marechal Foch

Hardy to around -22F. Foch is an older French hybrid that has proven itself many times over to be a productive vine in moderate climates capable of producing a wide range of popular wines. Rather bushy in growth, it is adaptable to several training styles. Outstanding wines have been produced from Burgundian reds to rose to Port wine. At its best Foch has some nice tannin and dark fruit aromas. When not fully ripe, it can be slightly herbaceous. Ripens early to mid season. Very early bud break. Widely planted from Nebraska to the coast of Maine.



## Crimson Pearl

This new red wine selection is a sister seedling of Petite Pearl, from breeder, Tom Plocher. Crimson Pearl has shown itself to be more winter hardy and earlier ripening than Petite Pearl. This should ripen 10 days ahead of Petite Pearl with about 23 brix, and TA less than 8 g/L. We recommend top wire training. Late bud break, after Frontenac. Early wines have had soft acidity, very fruity, and in some cases with well extracted tannin. Not yet widely planted, but may be reliable where other reds are not ripening.

# Frontenac

Bears a full crop after -35F. This is a very vigorous vine with immunity to downy mildew and fair resistance to powdery mildew. Black rot must be controlled.

Arching in growth, suitable for top wire cordon or VSP.

Buds out mid season and ripens late to 25 brix or higher. Wine is garnet in color with an intense cherry, plum and sometimes chocolate aromas. Requires ample heat to reduce its typically high acidity.

Frontenac has proven itself very versatile in the winery. Recently we have seen a surge of Frontenac plantings for making sweet red table wine. This wine category is one of the fastest growing. In addition, medium bodied red table wines, excellent rose or port wines are also being made from Frontenac. Some rose is blended with Frontenac Gris for more complexity. And now, vin de paille, or straw wine, is being made from naturally dried Frontenac.



## TMV typical row and vine spacing, watering schedule

Vines 6' apart and the rows 7' apart with excellent success. We trench our rows end to end to mix the top 2' of soil using a backhoe. Remove rocks over a softball size as you will generally have more dirt left over after trenching. We backfill the trench installing the required posts for the trellis system. Allow the trench to settle by itself, filling in where required but never compacting. The loose rows will make it easier to plant or change out new vines for old and possible casualties the first 2 years. The TMV irrigation system is 50 vines per zone installing (2) 2-gallon drip emitters per vine approximately 18" apart along the bottom trellis wire which is 12" – 16" above grade. The first 2 years we water the young vines every day for 15 minutes, once they are 3 years old and appearing healthy we cut back to 25 minutes 3 times a week with more when it gets 90+ degrees for multiple days. Keep an eye on the dryness of the tendrils which will be a good indication if the vines require more. Soil types and local drainage conditions may dictate other water schedules; each area will be different, pay attention to your vines and give them what they need per your location.

## Are these varieties really that cold hardy?

Yes! These are some of the most cold hardy varieties in the world. They've all borne a full crop after temperatures of -30°F or colder. There are variables to consider, for example over cropping or poor disease control the previous year will substantially reduce the hardiness of any grapevine. Even when well grown, every winter is different in terms of snow cover and acclimation (or de-acclimation) conditions.

Is the wine from these varieties actually good quality or is it just acceptable where few other grapes can be grown?

These varieties really can make excellent wines when well grown and vinified. Proof of that are the numerous medals wineries in Minnesota and Nevada have been winning in home winemaking, national and international competitions with these hybrid varieties. They are also now starting to be planted in mainstream eastern wine regions where growers have many other options to choose from.



# What's the single biggest factor to consider in deciding where to plant a vineyard?

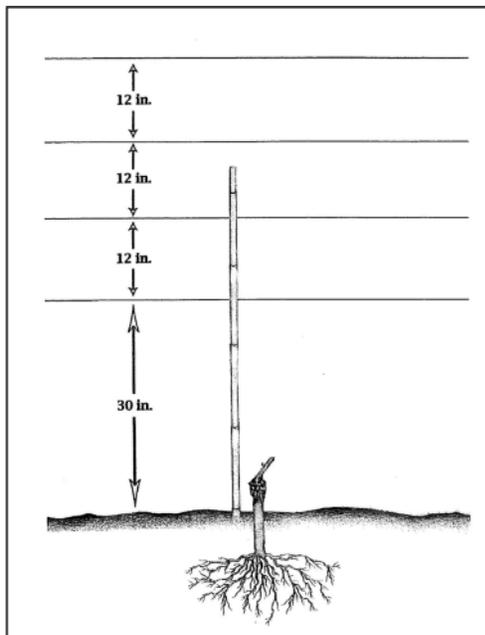
Plant your vines on high ground with good air drainage to avoid late frosts in the spring and early frosts in the fall. South slopes are ideal but not essential. Avoid north slopes as the reduced sunlight and heat will retard ripening and the crop will have reduced sugar and increased acidity levels.

# What kind of training system should I use with Hybrid varieties?

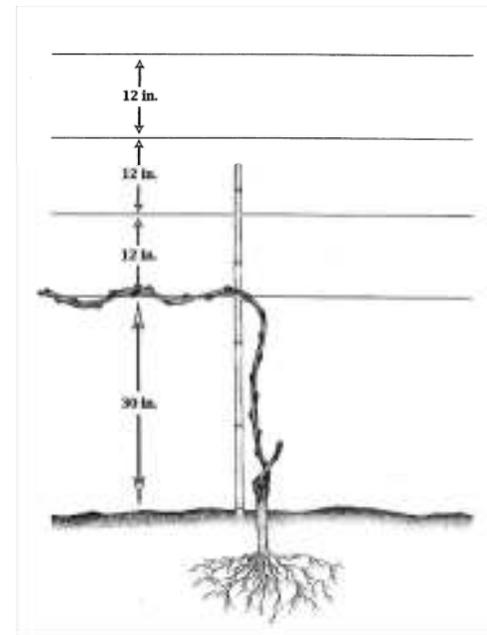
Frontenac, Frontenac Gris, and Marquette have all performed well when trained to Vertical Shoot Positioned (VSP) systems. However, that's not to say that they wouldn't also perform as well or better on other training systems. Frontenac and Frontenac Gris have also done well when grown using the high cordon (HC) system that the more sprawling La Crescent, Petite Pearl, and Edelweiss are to be doing well. Marquette is the most upright and least vigorous of the 6 and therefore the most likely to succeed on VSP. When choosing between VSP and HC some factors to consider are the potentially better light exposure and fruit quality of VSP as opposed to the reduced labor and greater risk of frost damage from HC. (Since VSP is lower to the ground, vines are more subject to frost damage using that system.)

# Vertical Shoot Positioned (VSP)

**Year 1**

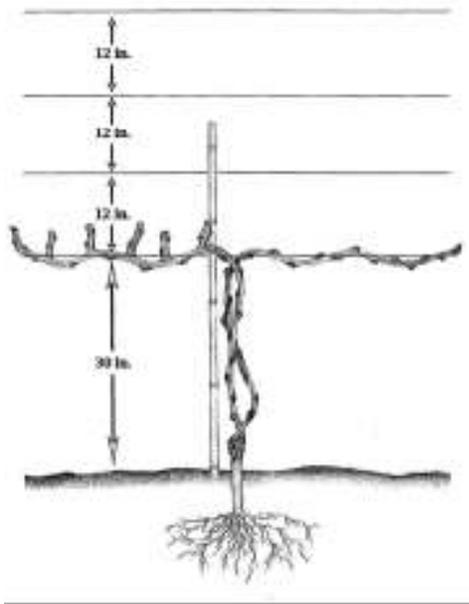


**Year 2**

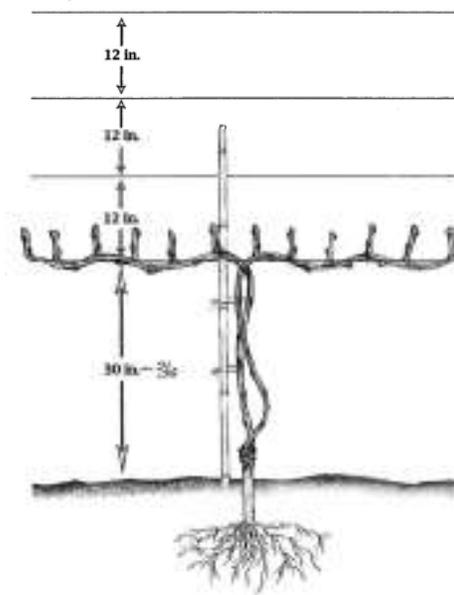


# Vertical Shoot Positioned (VSP)

**Year 3**

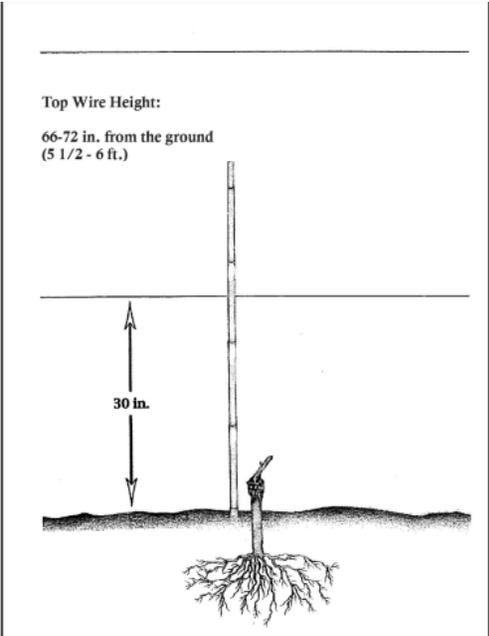


**Year 4**

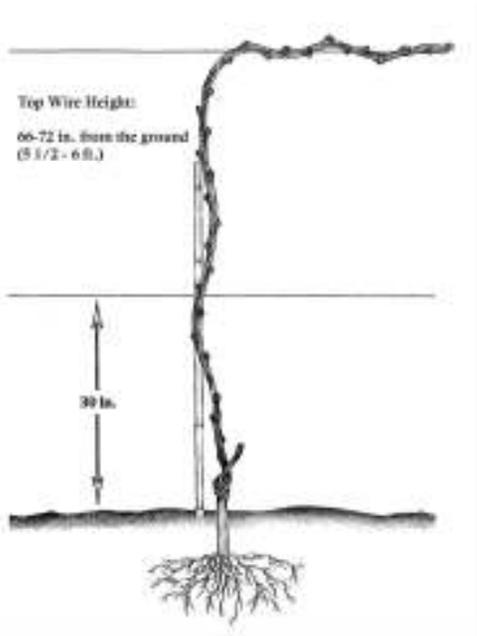


# Top Wire Cordon (TWC)

**Year 1**

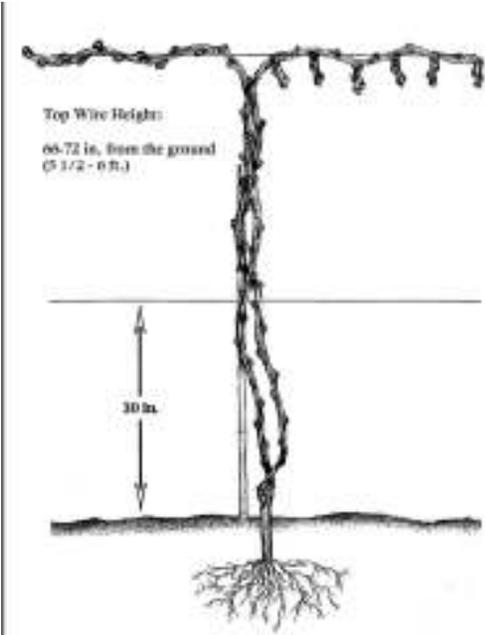


**Year 2**

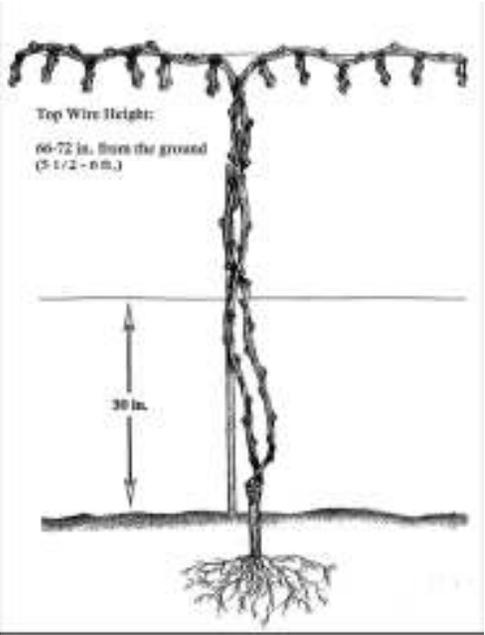


# Top Wire Cordon (TWC)

**Year 3**



**Year 4**



## What's the best way to reduce acid in wine made from French Hybrid grapes?

There are many options for addressing the relatively high titratable acidity (TA.) The most important, of course, is managing vines properly in the vineyard, to achieve appropriate sun exposure, crop load, and subsequent ripening. If a fruity, off-dry style is desired, the perception of acid can be decreased by increasing residual sugar, adding body and mouthfeel and boosting the fruity characteristics of the wine. In red wines, malolactic fermentation (MLF) is strongly recommended, as it decreases acidity while adding complexity to the overall sensory profile. In white wines, however, this practice tends to depress fruit and may result in lackluster wines.

## What type of yeasts do you recommend for winemaking with each variety?

While the choice of yeast strain depends largely on stylistic goals and personal taste, TMV has had good luck with Pasteur Red (Red Star) and RC212 (Lallemand), for Frontenac and Marquette. Côte des Blancs (Red Star) and EC 1118 (Lallemand) have performed well for La Crescent, Edelweiss, and Frontenac Gris. Generally, yeasts that enhance aromatics are recommended for white wine and rosé production, and those which enhance fruit and body, are recommended for the reds. There are many good yeast strains available, and experimentation is highly recommended.

## What length skin contact time do you recommend with Frontenac Petite Pearl, and Marquette?

Frontenac is typically fermented on the skins for 5-7 days, and Marquette for 8, depending on the desired style, color, and aging potential of finished wine. As a rule, Frontenac has high color and needs less skin contact time than Marquette, which behaves more like *V. vinifera*.

# TMV WINE MAKING NOTES

# EDELWEISS WHITE WINE

- BRIX TAKE LONGER TO DEVELOP, START TESTING WITH REFRACTOMETER AT THE END OF AUGUST, STOP WATERING TOWARDS HARVEST TO BUMP UP THE BRIX IF NEEDED, GET TO 21-24 BRIX
- DESTEM AND PRESS RIGHT AWAY AS THE GRAPE ADDS COLOR TO THE WINE RIGHT AWAY
- USE A CHAMPAGNE OR WHITE WINE YEAST SUCH AS LALVIN D-47, RED STAR PREMIER CURVEE, VINTNER'S HARVEST AW4
- FERMENT TO DRY, 6-8 DAYS MEASURING WITH HYDROMETER TO FINISH, KEEP SOME JUICE TO BLEND INTO THE WINE AT THE END FOR A SWEETER FLAVOR
- RACK SEVERAL TIMES TO CLARIFY, WILL START OUT VERY CLOUDY LIKE A CIDER, WILL CLARIFY IN TIME
- USE POTASIUUM OR SODIUM METABISULFITE AFTER EACH RACKING TO PRESERVE, AMOUNTS VARY DEPENDING ON WINE Ph LEVELS
- KEEP ALL TOOLS, HOSES, CONTAINERS ETC SANITIZED AND KEEP FROM OXYGEN AT ALL TIMES
- IF ADDING JUICE AT END WATCH FOR BOTTLE REFERMENTATION, IF IT HAPPENS WILL ADD A FIZZY-NESS TO THE WINE

# FRONTENAC GRIS WHITE WINE

- BRIX CAN HIT THE UPPER 20s EARLY, TEST WITH REFRACTOMETER EVERY DAY STARTING MID AUGUST, STOP WATERING TOWARDS HARVEST TO BUMP UP THE BRIX IF NEEDED, GET TO 23-25 BRIX
- DESTEM AND PRESS RIGHT AWAY AS THE GRAPE ADDS COLOR TO THE WINE RIGHT AWAY
- USE A CHAMPAGNE OR WHITE WINE YEAST SUCH AS LALVIN EC-1118, RED STAR PASTEUR BLANC, VINTNER'S HARVEST MA33 TO REDUCE ACID
- FERMENT TO DRY, 7 -10 DAYS MEASURING WITH HYDROMETER TO FINISH, KEEP SOME JUICE TO BLEND INTO THE WINE AT THE END FOR A SWEETER FLAVOR AS THIS WINE IS ACIDIC ALONE
- RACK SEVERAL TIMES TO CLARIFY, WILL START OUT VERY CLOUDY LIKE A CIDER, WILL CLARIFY IN TIME
- USE POTASIUUM OR SODIUM METABISULFITE AFTER EACH RACKING TO PRESERVE, AMOUNTS VARY DEPENDING ON WINE Ph LEVELS
- KEEP ALL TOOLS, HOSES, CONTAINERS ETC SANITIZED AND KEEP FROM OXYGEN AT ALL TIMES
- IF ADDING JUICE AT END WATCH FOR BOTTLE FERMENTATION, IF IT HAPPENS WILL ADD A FIZZY-NESS TO THE WINE

# FRONTENAC RED WINE

- BRIX CAN HIT THE UPPER 20s EARLY, TEST WITH REFRACTOMETER EVERY DAY STARTING MID AUGUST, STOP WATERING TOWARDS HARVEST TO BUMP UP THE BRIX IF NEEDED, GET TO 25-28 BRIX
- USE A STRONG CHAMPAGNE YEAST THAT CAN HANDLE THE HIGHER ALCOHOL AND ACID LEVELS; LALVIN EC-1118, RED STAR PASTUER BLANC, RED STAR PASTEUR RED, OR VINTNER'S HARVEST SN9
- FERMENT TO DRY, 7 -10 DAYS MEASURING WITH HYDROMETER TO FINISH
- RACK AFTER 2 MONTHS, START MALOLACTIC FERMENTATION, MALO CAN TAKE 1-3 MONTHS TO FINISH, WILL REDUCE THE ACID IN THE WINE, RACK AFTER FINISHED
- IF USING CARBOYS AND OAK CHIPS/ CUBES ADD OAK AFTER MALO, CHIPS DON'T TAKE LONG, TASTE AFTER 4-6 WEEKS AND RACK ONCE YOUR TASTE IS REALIZED
- USE POTASIUUM OR SODIUM METABISULFITE AFTER EACH RACKING TO PRESERVE, AMOUNTS VARY DEPENDING ON WINE Ph LEVELS
- KEEP ALL TOOLS, HOSES, CONTAINERS ETC SANITIZED AND KEEP FROM OXYGEN AT ALL TIMES
- WINES ARE MORE ACIDIC THAN MOST, BLENDING WITH A LOW ACID WINE IS ENCOURAGED, LIKE A MERLOT STARTING AT A 5% BLEND TO YOUR TASTE
- INVITE FRIENDS TO A BLENDING PARTY STARTING AT 5% AND GO FROM THERE

# MARQUETTE RED WINE

- BRIX CAN HIT THE UPPER 20s EARLY, TEST WITH REFRACTOMETER EVERY DAY STARTING MID AUGUST, STOP WATERING TOWARDS HARVEST TO BUMP UP THE BRIX IF NEEDED, GET TO 23-26 BRIX
- USE A SOFTER RED WINE YEAST SUCH AS LALVIN RC-212, RED STAR RED PASTEUR, VINTNER'S HARVEST R56
- FERMENT TO DRY, 7 -10 DAYS MEASURING WITH HYDROMETER TO FINISH
- RACK AFTER 2 MONTHS, START MALOLACTIC FERMENTATION, MALO CAN TAKE 1-3 MONTHS TO FINISH, WILL REDUCE THE ACID IN THE WINE, RACK AFTER FINISHED
- IF USING CARBOYS AND OAK CHIPS/ CUBES ADD OAK AFTER MALO, CHIPS DON'T TAKE LONG, TASTE AFTER 4-6 WEEKS AND RACK ONCE YOUR TASTE IS REALIZED
- USE POTASIUUM OR SODIUM METABISULFITE AFTER EACH RACKING TO PRESERVE, AMOUNTS VARY DEPENDING ON WINE Ph LEVELS
- KEEP ALL TOOLS, HOSES, CONTAINERS ETC SANITIZED AND KEEP FROM OXYGEN AT ALL TIMES
- WINE IS LIGHTER WITH LESS ACID, CAN STAND ALONE OR BE BLENDED WITH A HEAVIER RED TO DEVELOP STRONG FLAVORS TO YOUR TASTE

# PETITE PEARL RED WINE

- BRIX TAKE A LITTLE LONGER TO DEVELOPE BUT START TESTING WITH REFRACTOMETER TOWARDS THE END OF AUGUST, STOP WATERING TOWARDS HARVEST TO BUMP UP THE BRIX IF NEEDED , GET TO 24-27 BRIX
- USE A CHAMPAGNE OR RED WINE YEAST SUCH AS LALVIN EC-1118, LALVIN BM 4X4 RED, RED STAR PASTEUR RED, VINTNER'S HARVEST VR21
- FERMENT TO DRY, 7 -10 DAYS MEASURING WITH HYDROMETER TO FINISH
- RACK AFTER 2 MONTHS, START MALOLACTIC FERMENTATION, MALO CAN TAKE 1-3 MONTHS TO FINISH, WILL REDUCE THE ACID IN THE WINE, RACK AFTER FINISHED
- IF USING CARBOYS AND OAK CHIPS/ CUBES ADD OAK AFTER MALO, CHIPS DON'T TAKE LONG, TASTE AFTER 4-6 WEEKS AND RACK ONCE YOUR TASTE IS REALIZED
- USE POTASIUUM OR SODIUM METABISULFITE AFTER EACH RACKING TO PRESERVE, AMOUNTS VARY DEPENDING ON WINE Ph LEVELS
- KEEP ALL TOOLS, HOSES, CONTAINERS ETC SANITIZED AND KEEP FROM OXYGEN AT ALL TIMES
- WINE IS MEDIUM BODIED AND CAN STAND ALONE OR BE BLENDED WITH A SOFTER WINE OR HEAVIER TO YOUR TASTE