

New England Wine

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Where is New England?

- Northeast region of the United States.
- Composed of six states
 - Maine
 - Vermont
 - *New Hampshire*
 - Massachusetts
 - Connecticut
 - Rhode Island

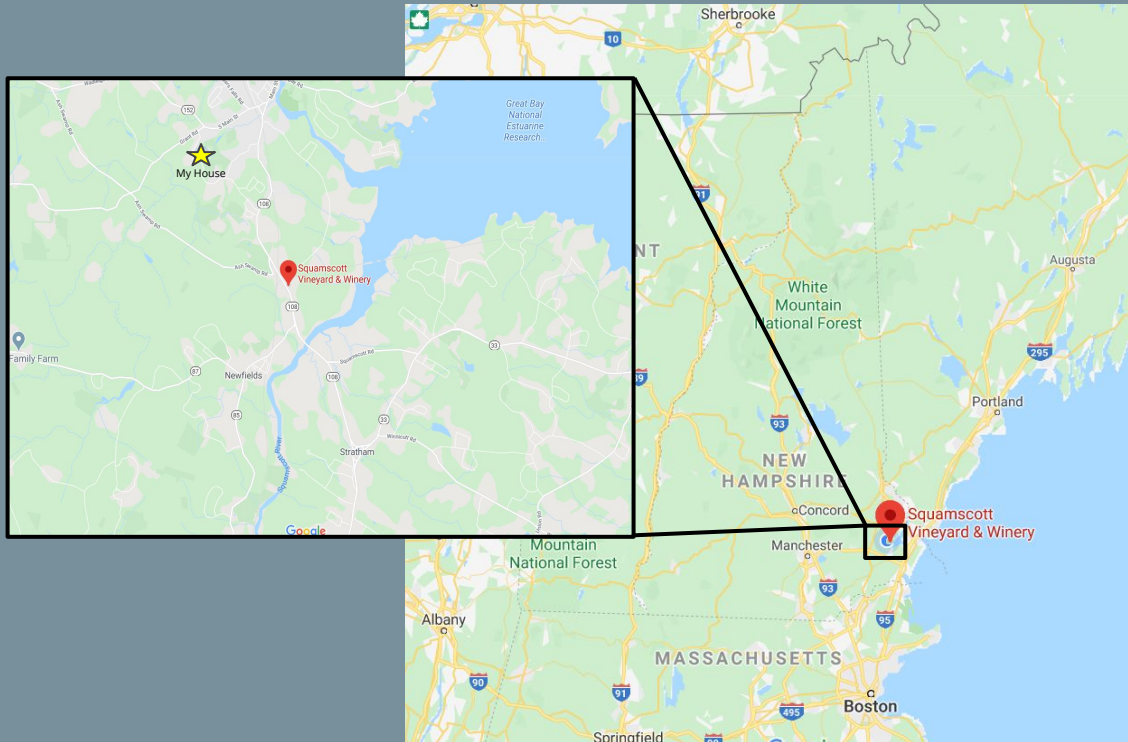


About New England

- “Birthplace of America”
 - One of the first settlements in the “New World”.
- Known for:
 - Rich history (numerous historical towns)
 - Seafood (Maine lobster, New England clam chowder, etc.)
 - Fall foliage
 - Atlantic coastline
 - Forested mountain ranges
- Many microbreweries, distilleries and vineyards can be found throughout New England.



Squamscott Vineyard & Winery



Located in Newfield, New Hampshire, along the shores of the Squamscott River.

About Squamscott



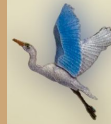
- **Bill Meserve**, the viticulturist (someone who studies grape cultivation), and **Bob Elliott**, the winemaker, are co-owners of Squamscott Vineyard & Winery.
- Both are advocates for the production of local food and wine.
 - Inspired them to buy 12 acres of farmland along the Squamscott River in 2011.
- Some wineries buy/use grape juice or imported grapes to produce wine.
 - Good option to get into business fast, and make a profit in the first year.
- Both men agreed to only produce wine made from grapes grown in their vineyard.
 - Choose quality over speed.
- Started out with only 28 vines, which grew into their now 2,500 vine vineyard.
 - 10 different grape varieties are grown.
- Squamscott has two locations: the vineyard along the river, and a tasting room down the street.
- Wine produced at Squamscott is sold under their brand name, **Blue Heron Wines™**.



Their mission is to provide the seacoast region with the highest quality, handcrafted, local wines.



Blue Heron Wines™



- Handcrafted
 - Grapes are hand-pruned, hand-picked, hand-harvested, and hand-sorted.
- Local
 - All wines are produced with the grapes grown on the vineyard in Newfields, NH.
- Produced from French hybrid grapes.
 - Able to grow in cool climates, and survive NH winters.
 - Also more resistant to mold/mildew.
- Vegan
 - Fining agents are not made from animal products.
- Some wines are aged.
 - Aging boosts flavor compounds, tannins, and acid.
- Range of different styles, each with unique characteristics.
 - Either red, white, or rosé.
 - Common flavors are wood, fruit, and spices.
- All wines are dry with a subtle mineral taste.



Terroir is the combination of specific factors that affect the taste of wine in a particular region.

French word
pronounced
“ter-war”

4 INFLUENCES OF TERROIR

CLIMATE



COLD



HOT



WINDY



FOGGY

TERRAIN



NORTH OR SOUTH
FACING



ELEVATION/
ALTITUDE

SOIL



ROCK + MINERAL DEPOSITS



DENSITY

TRADITION



TECHNIQUE + WINEMAKER

Terroir of Newfields, NH

Climate

- Summer: High of 82°F (July)
- Winter: Low of 13°F (January)
- Averages 49 inches of rain and 53 inches of snow in one year.
- Averages 199 sunny days per year.

Soil

- Rich & full of minerals.
 - Found along Squamscott River.

Terrain

- Elevation: 75 feet
- Highest point: Oakland Hill, 240 feet.
- Surrounded by both Piscassic River, and Squamscott River.

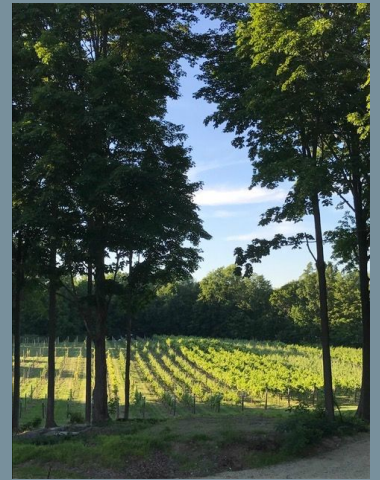
Tradition

- Use hybrid vines, so grapes can grow in colder climates.

Squamscott's Philosophy: Make the most natural wine possible.

"The less you do to a wine, the more authentic expression of terroir you will get".

- Practicing sustainable farming methods
- Protecting the environment in New Hampshire
- Using minimal intervention when producing wine
 - Grapes are handpicked and sorted, so only a very small amount of sulfites are needed



“There is a story to be told in every bottle of our wine.”

- A story about nature & nurture.
 - **Nature**, such as the specific terroir (microclimate, geography, surrounding plant life, soils, and ancient, coastal riverbed), gives the wine its signature sense of place.
 - **Nurture** is how philosophies, history, love of agriculture, and connection to nature corresponds with the conversion of grapes to wine.
- The “story in the bottle” changes from year to year.
 - Based on what took place in the vineyard/winery as the wine aged.
- Blue Heron Wines™ are produced to convey where and how they were “grown”.
- When you taste Blue Heron Wines™, you taste the place where they were created.
- Every bottle Squamscott produces has a “fingerprint” that discloses its journey from vine to vat.



Six different Blue Heron Wines™ are mentioned on Squamscott's website.



Seacoast Red



- Medium bodied, dry red wine.
- Made from Chancellor grapes.
- Delicate tannins.
- Light French Oak emphasize aromas of ripe cherries & plum.
- Pairs well with:
 - Tomato based pasta
 - Lean grilled beef & sausage
 - Grilled vegetarian kabobs
 - Medium cow & sheep cheeses
 - Light desserts
 - Chocolate biscotti
 - Fruit crostata



- Medium bodied, dry red wine.
- Made from Noiret grapes.
- Bold, silky tannins.
- French Oak emphasizes aromas of black pepper, red/black berries, fig, & clove.
- Pairs well with:
 - Stuffed & baked ragu style pasta
 - Hot antipasto
 - Bold cheeses
 - Grilled meats
 - Rich beef & lamb dishes
 - Rich chocolate desserts



Noiret



Seacoast Rosé



- Fruity, dry, rosé style wine.
- Made from St. Vincent grapes.
- Aromas of strawberries & watermelon.
 - Floral undertones
- Serve chilled.
- Pairs well with:
 - Appetizers
 - Cream based pastas
 - Spicy dishes
 - Grilled burgers, meats, & chicken
 - Cheese & fruit plate



- Bright, crisp, refreshing, dry white wine.
 - Made from Cayuga grapes.
 - Aromas of green apples, white peaches, spiced pears, & citrus.
 - Perfect for picnics & summer dinner parties.
 - Serve chilled.
 - Pairs well with:
 - Cold antipasto
 - Soft creamy cheeses
 - Chicken
 - Fish
 - Fruit filled desserts
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Seacoast White



Traminette



- Aromatic, floral, dry white wine.
- Made from Traminette grapes.
- Spicy, fragrant aromas.
- Notes of honey, apricot, & rose petals.
- Pairs well with:
 - Any mild, soft cheese
 - Asian cuisine
 - Grilled salmon & chicken
 - Roasted pork loin with mint

- Aromatic, dry white wine.
- Made from Aromella grapes.
- Notes of honeysuckle, citrus peel, and flowers.
- Similar to a floral Moscato.
- Pairs well with:
 - Soft, mild cheeses
 - Sautéed & grilled chicken
 - Mild fish & shellfish
 - Fruit based desserts

Aromella



Sources

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