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# MUSUKO MARQUETTE

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## FOR SEBASTIAN OUR SON

**WRITTEN BY KARISSA RAMSEY**

"Musuko" meaning "son" in Japanese is our name for our delicious Marquette! The name "Musuko" reflects the love that Hessenland owners Frank and Liz have for their son Sebastian, while giving a subtle nod to his passion for Japanese martial arts.

While Sebastian isn't yet old enough to try his "Musuko" Marquette, the rest of us at Hessenland Inn and Schatz Winery find it to be absolutely delicious, and Frank even says it reminds him of his Oma's plum jam!

"Musuko" is the most similar of our red wines to a Pinot Noir, which makes sense because the grape varieties happen to be distant cousins of one another. It holds aromas of black currant, black raspberries, blueberries, and sweet cherry notes to finish. It has well balanced tannins and acids with a hint of black pepper and olive.

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**ALL ABOUT MARIE**



The Marquette grape is a descendant of the Pinot Noir grape and is one of the hardiest wine-making varieties there is. The variety is extremely disease resistant, cold resistant, and is self-pollinating. The fruit forms large bluish-black clusters that can taste fairly sour until fully ripened but are usually ripe by September. They produce complex medium bodied wines with gorgeous ruby red colour and well balanced tannins.

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"Musuko" Marquette pairs very well with our made in house Pork Schnitzel! Traditionally speaking, Marquette wines pair well with lamb, duck, pork, and even steak but a simple charcuterie board can be delicious as well with this wine! My own personal preference for pairing this wine would be enjoying it paired simply with the glass!