
ST. JOES WHITE

A THANK YOU TO
OUR AREA SETTLERS,
FRIENDS, AND
NEIGHBOURS

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Unlike the previously mentioned "Blume" Vidal and "Rucksack" Riesling, our "St. Joes" White does not have a name which stems from German decent. Instead, the "St. Joes" White blend is our way of saying thank you to the French-Canadian settlers of the area who took up grape cultivation at the turn of the century, through to our friends and neighbours who do so today. Along with that, "St. Joes" White is an ode to our little town of St. Josephs.

Our "St. Joes" White is a wine with a tropical, fresh, and rich elegance to it. Made from oak aged Frontenac Gris and La Crescent grapes, it holds an aroma of ripe grapefruit, peach, and melon, with white floral notes and some tropical spice. The palate gives flavours of pineapple, white citrus, and peach with a finish of long lemon and lime notes.

Next Posting:

**"19-84" FRONTENAC
BLANC**



The Frontenac Gris grape is a grape commonly grown for its edible qualities. It produces larger clusters of grapes, coppery-bronze in colour, with a sweet taste and juicy texture.

The La Crescent grape is also commonly grown for eating and produces smaller clusters of yellow-gold grapes with a sweet and juicy taste. La Crescent is often used for making grape juices.



Our "St. Joes" White blend pairs very well with lightly grilled white fish, oven roasted pork, soft cheeses, and sliced fruits. I personally find it pairs quite nicely with the Hessenland Stir-Fry on this year's spring and summer menus!