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Vermont Winemakers To Host Annual Open House Weekend August 16 & 17

Montpelier, Vermont (August 7, 2014)— Twenty-one Vermont vineyards and wineries are hosting the annual statewide Open House Weekend on August 16 & 17, 2014 to celebrate the fermented bounty of our small state. The Open House Weekend gives visitors an opportunity to taste wine made from grapes and other fruit, ice ciders, and honey mead, and learn about wine making in cold climates directly from the winemakers. It’s free to visit all of these locations; some wineries charge a small fee for tasting.

With an embrace of our cold climate, Vermont is home to a growing wine industry. Grape varieties such as Marquette, Frontenac, and La Crescent (all hardy enough for our winters) thrive in Vermont, and make delicious and award-winning wines. Our region is also rich with beekeepers and apple & fruit growers, and our meads, ciders, and fruit wines reflect the flavors of our small state. Vermont is one of the few regions in the country producing two specialty dessert wines: ice wine, made from grapes that are left on the vine till they freeze; and ice cider, made by allowing vats of apple cider to freeze. Cold winters can be sweet!

Vineyards and wineries participating in the Open House Weekend include:


Huntington River Vineyard, Huntington. (802) 434-3332; www.huntingtonrivervineyard.com


Snow Farm Vineyard, South Hero. (802) 372-9463; www.snowfarm.com.


For more details about each business’s activities during the weekend, please call or visit their websites. The VERMONT GRAPE AND WINE COUNCIL is a consortium of over 25 wineries, vineyards and farms in Vermont that are producing interesting and delicious wines, ciders and other fermented products indigenous to the Northern state.  http://VermontGrapeAndWineCouncil.com