



Millner Heritage

Vineyard & Winery®

The theme of our winery is a celebration of our Austrian & Hungarian Heritage, thus, all of our wines have Austrian & Hungarian names. The grapes in our wines are University of Minnesota varieties, Elmer Swenson varieties, and French Hybrids that can survive and do well in this climate. Unlike some wineries, all of our wines are fermented, aged, and bottled on site. We take great pride in what we grow and produce and we hope you enjoy tasting our wines as much as we enjoy making them.

Schatzi- Meaning darling in German, is a sparkling wine fermented from LaCrescent and Prairie Star grapes. Characteristics that distinguish this sparkler are natural carbonation brought about through natural carbonation as all champagne method sparkling wines are made. This wine has an elegant body, subtle hints of apple and pear with a crisp acidity. Serve chilled with *your* Schatzi. \$19.95

Notes: _____

Freizeit – Meaning Free Time, this wine is made with Prairie Star which is a medium bodied grape that often does not present an overabundance of fruity tones. Because it is fairly neutral but has a nice body, this makes a very natural candidate for pairing well with a wide variety of lighter foods. Chicken, turkey, pasta Alfredo, and many various root vegetables just to name a few. So, have this wine with supper or whenever you have a little *Free Time*. Serve chilled. (Bronze Medal 2010 & 2011, CC Wine Competition) Drink 1-3 years. \$12.95

Notes: _____

Drága - Drága translating roughly to precious in Hungarian it is our fullest bodied dry red. This wine is made with Marquette. Matured primarily in both Hungarian oak for a year, this is a very complex dry red with nice big soft round tannins. It should age quite well. Do not chill. (2009 & 2010 Silver medals, Bronze 2011, International Cold Climate wine competition) Drink within 2-4 years. \$15.95

Notes: _____

Neuhaus - Neuhaus is the name of the town that our ancestors Franz and Annastazia came from in Austria. This wine is made from Marquette. It was fermented only 5 days on the skins, so it is a lighter, different expression of Marquette than say, our Draga. It is a decent wine to have with beef, but shines even better with smoked meats or a good Austrian Schnitzel! Do not chill. Drink 1-3 years. (Bronze medal 2009, Gold Medal 2011, International Cold Climate wine competition) . \$11.95

Notes: _____

Róna - Róna is a poetic term for the Great Hungarian Plain of eastern Hungary where Anna grew up. This is a dry varietal Frontenac wine. Cherry and blackberry tones are most present. Barrel aged in French and American oak. This wine is moderately tart so it is recommended to be paired with foods such as Cajun, Mexican, or Indian Curry. Something that's got Zing! (Bronze 2011, International Cold Climate wine competition) Do not chill. Drink within 2-4 years. \$14.95

Notes: _____

Mein Onkel - This wine is dedicated to the memory of Dick Millner our uncle/brother who passed away February 2010. Full of life and laughter, his presence at the winery and constant jokes and quick wit will be missed. This wine is light bodied and semi-sweet. It is primarily made with Sabrevois and a little Frontenac. We believe Dick is looking down from heaven watching us enjoy this wine. Do not chill. Drink within 1-3 years. \$12.95

Notes: _____

Nordsüss - Translating to "Northern Sweet" in German, this wine is our sweetest red. It is made with three Labrusca varieties, they tend not to produce a lot of tannin, but instead show very fruit forward foxy tones. The same is true here. This is the quintessential "American grape juice" kind of taste that will probably remind you of the juice you had growing up. Serve chilled. Drink within 1-2 years. \$12.95

Notes: _____



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Naplemente - Meaning “Sunset” in Hungarian, this seems to be a fitting name for our rose’. This is a varietal Frontenac Gris wine with a little skin extraction. Apricot and berry tones seem to be the most predominant flavors. This is a sweet fruit forward rose’ with crisp acidity. We recommend having this wine with enjoyable company while watching a sunset. Serve chilled. Drink within 1-3 years. \$12.95

Notes: _____

Salier - Salier is the name of the ship in which Anastasia Müllner and family made their voyage from Europe to the New World on, thus starting the Millner family tree in America. This wine is made primarily with free run Frontenac Gris. It was fermented cold to retain its fruitiness. Apricots are the dominant flavor with hints of pear, melon, grapefruit and berry in the background keeping you enticed. This wine is finished semi-sweet. Just like the ship, this wine will surely take you on a journey. We recommend serving this cold with chicken and pasta dishes. (1.7% RS) Serve chilled. Drink within 1-2 years (Silver Medal 2010, Gold Medal 2011 International Cold Climate Wine Competition) . \$12.95

Notes: _____

Schnickelfritz - This name is a German word for mischievous kids and this wine surely is a little mischievous. It is a light bodied Labrusca white made with Brianna, one of Elmer Swenson’s varieties. Its acid is lower than many Minnesotan wines so it makes for a very easy sipping wine. But, don’t let its easy body fool you; it’s clearly a wine of a different mischievous character! Serve chilled. \$11.95

Notes: _____

Little Iza - This wine is named after Jon and Anna Millner’s daughter, Izabella. LaCrescent is the signature grape in this wine. This wine is sweet just like Iza and should be enjoyed young. It often pairs well with fruit based pastries for dessert. Apple, pineapple, melon, citrus and spice really come out with this wine. Much like a sweet German Riesling Dessert Wine. Serve chilled & Drink Now (2009 Iza took Gold, 2010 Iza took bronze at the International Cold Climate Wine Competition) . \$14.95

Notes: _____

Müllner Weiss - Translating to “Millner White”, Müllner used to be the family name in Austria until they came to America and had it changed. This is a very fruit forward version of a light bodied Seyval Blanc. Apple, peach, and melon tend to show most here. Have this wine while relaxing by the lake. Dessert Wine Serve chilled. Drink Now. \$14.95

Notes: _____

Papo - This wine is named after Papo (grandpa) Don Millner. This is a ruby port style wine made with 55% Frontenac and 45% Marquette. Full bodied and sweet with 20% alcohol, this wine should mature quite gracefully, just as Papo Millner. Do not chilled and pair with dark chocolate. Drink within 3-7 years. \$19.95

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