



Colorado 2025 Governor's Cup Collection

Wines that "Best Represent Colorado's Wine Industry" as selected by a panel of national and Colorado wine professionals.

COLO
RADO
WINE

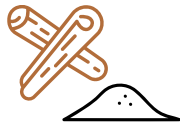
SAUVAGE SPECTRUM 2024 ZWEIGELT

sauvagespectrum.com
Palisade, CO

Composition: 100% Zweigelt
Retail Price: \$42
Case Production: 65 cases
Alcohol: 13.4%
Residual Sugar: 0.009%
pH: 3.56
Total Acidity: 6.9 g/L



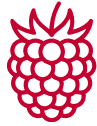
Tasting Notes:



cinnamon +
black pepper



cherry



raspberry



dark
chocolate

Fermentation Notes: Destemmed and fermented whole berries. Two yeast strains were chosen to highlight varietal character. Fermentation began with pump overs, followed by three daily punchdowns daily at peak, tapering to once daily before pressing. After pressing, malolactic conversion and aging took place in neutral French oak, with early bottling the following February to preserve bright fruit and balanced acidity.

About the Winemaker: Patric Matysiewski began his career in fermentation in 2010 at Breckenridge Brewery, transitioning to the wine industry after being approached by a popular Denver urban winery CEO to aid in the alternative packaging revolution. During COVID-19, he relocated to Colorado's Grand Valley to focus solely on establishing Sauvage Spectrum, where they now feature 26 varieties of hand-harvested, still and sparkling wine at their industrial warehouse winery and vineyard in the Grand Valley AVA.



FOX FIRE FARMS 2024 AROMELLA

foxfirefarms.com
Ignacio, CO



**Composition: 75% Aromella, 15% Itasca,
10% Traminette**

Retail Price: \$26

Case Production: 52 Cases

Alcohol: 12.3%

Residual Sugar: 3.0%

pH: 3.24

Total Acidity: 8.5 g/L

Tasting Notes:



green apple



orange
blossom



grapefruit



pineapple

About the Grapes/Vineyard: Fox Fire Farms Vineyards is located at an extreme elevation of 6500 feet above sea level. Eight and one-half acres planted to grapes on 910-acre farm.

About the Winemaker: Richard is a third generation now-retired sheep rancher. Started a hobby in winemaking that turned into a business. Wife Linda Parry is a first-level sommelier. Daughter in-law Emily Parry is assistant winemaker and ready to carry on the family winery. Both ladies are very good at tasting and wine tweaking recommendations. Better than the old sheep rancher.



BLANCHARD FAMILY WINES

2024 ZWEIGELT

bfwcolorado.com
Denver, CO

**Composition: 95.308% Zweigelt,
4.692% Teroldego**

Retail Price: \$45

Case Production: 100 cases

Alcohol: 14.6%

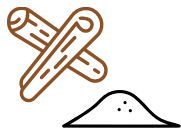
Residual Sugar: .12%

pH: 3.52

Total Acidity: 7.1 g/L



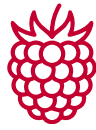
Tasting Notes:



cinnamon +
black pepper



cherry



raspberry



dark
chocolate

Fermentation Notes: Fermented on the skins for 22 days prior to pressing to neutral French oak where Malolactic conversion finished up.

Winemaker: Patric Matysiewski (see Savage Spectrum).

About Blanchard Family Wines: Owner James Blanchard of Blanchard Family Wines sees that Colorado wine is “changing the way we think about non–West Coast wines,” redefining expectations from vineyard to tasting room. When Blanchard Family Wines was founded by brothers James and Mark Blanchard, it was rooted in balanced wines, and hospitality that feels like home whether you’re at their location Healdsburg, CA, or right in downtown Denver.



CARBOY WINERY

2022 CABERNET FRANC

carboywinery.com
Denver, CO

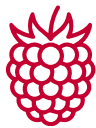
Composition: 100% Cabernet Franc
Retail Price: \$36
Case Production: 736 cases
Alcohol: 13.8%
Residual Sugar: 0.0%



Tasting Notes:



wild
strawberry



raspberry



crushed
leaves



misson fig

About the Grapes: 2022 was a year of new beginnings. Rebounding from a mostly lost vintage the year prior saw roughly 65% of a normal harvest and a return of some of the vinifera grape varieties. The summer also saw a return of average-normal temperatures during the heart of the growing season leading to a long harvest season with even ripening grapes with great balance and symmetry in the resulting wines.

About Carboy Winery: Since 2016, Carboy Winery has embraced the rugged beauty and unique terroir of Colorado's Grand Valley, where high-altitude sunshine, cool nights, and rocky soils create wines with striking aromatics, bright acidity, and layers of complex character. Whether you're toasting a summit or unwinding après-ski, Carboy Winery infuses the spirit of the Wild West of American winemaking into every glass.



CONTINENTAL DIVIDE WINERY

2023 RKATSITELI 'SOLITAIRE'

breckwinery.com
Fairplay, CO

Composition: 100% Rkatsiteli
Retail Price: \$36
Case Production: 90
Alcohol: 13.5%
Residual Sugar: <0.5%
pH: 3.36
Total Acidity: 6 g/L



Tasting Notes:



Gala apple



orange zest



allspice



honeydew

Fermentation Notes: Fermented at cellar temperature with QA23 yeast.

About the Grapes/Vineyard: Grown by John Behrs at Whitewater Hill Vineyard on Orchard Mesa in the Grand Valley. 2023 was the first commercial crop of this Georgian variety at this vineyard.

About the Winemaker: Fermented by Dan Kraft, who has been at Continental Divide Winery since 2018. Before returning to his native Colorado, Dan worked for three years at Kevin White Winery in Washington after earning his master's degree in Food Science (Enology) at Oregon State University.



MESA WINDS WINERY

2023 CABERNET FRANC

mesawindswinery.com
Hotchkiss, CO

Composition: Cabernet Franc
Retail Price: \$56
Case Production: <100 cases
Alcohol: 13.5%
Residual Sugar: 0.0%



Tasting Notes:



red rose



ripe berries



cranberry



black pepper
+ spice

Fermentation Notes: Post fermentation; extended maceration for at least two weeks. This process enhances the wines color, flavor and tannins along with adding depth to the wine.

About the Vineyard: Grapes are grown in Palisade, in small family farm growing organically overlooking the Book Cliffs.

About the Winemaker: Dan Matuszak is a self-taught winemaker, drawing on experience and knowledge of former owners of Mesa Winds Farm and Winery and industry colleagues. He say that “it’s a tremendous motivation to be surrounded by so many great winemakers in the area. I have such great respect and admiration for the folks in the trade right now, and I see great things ahead for the Colorado wine industry.”



MESA WINDS WINERY

2023 PETIT VERDOT

mesawindswinery.com
Hotchkiss, CO

Composition: Petit Verdot
Retail Price: \$60
Case Production: <100 cases
Alcohol: 14.3%
Residual Sugar: 0.0%



Tasting Notes:



Bing cherry



thyme



plum



blackberry

Fermentation Notes: Post fermentation; extended maceration for at least two weeks. This process enhances the wines color, flavor and tannins along with adding depth to the wine.

About the Vineyard: Grapes are grown in Palisade, in small family farm growing organically, in a beautiful location overlooking the Book Cliffs.

About the Winemaker: Dan Matuszak is a self-taught winemaker, drawing on experience and knowledge of former owners of Mesa Winds Farm and Winery and industry colleagues. He say that “it’s a tremendous motivation to be surrounded by so many great winemakers in the area. I have such great respect and admiration for the folks in the trade right now, and I see great things ahead for the Colorado wine industry.”



THE PEACHFORK ORCHARDS & VINEYARDS

2023 CHAMBOURCIN

peachfork.com
Palisade, CO

Composition: 100% Chambourcin

Retail Price: \$30

Case Production: 116 cases

Alcohol: 14.5%

Residual Sugar: 0.0%

pH: 3.32

Total Acidity: 7.01 g/L



Tasting Notes:



strawberry



ripe berries



cranberry



earth

Fermentation Notes: Harvested on October 11, 2023 at pH 3.38, brix of 23.2 and TA 6.95. Fermented 10 days (actively for 7) in an open picking bin with alchemy IV yeast, pressed and racked once then transferred to a neutral barrel. This wine was oaked with Stavin Med oak barrel inserts for 6 months, and aged for 10 months afterword.

About the Grapes + Vineyard: Estate wines from vineyard located at 4,800 ft elevation in Grand Valley AVA. These Chambourcin vines were planted in 2012.

About the Winemaker: Philip Patton is farmer and winemaker at The Peachfork Orchards and Vineyards. He has grown grapes commercially since 1992, opened the winery in 2016. He says that “controlling the grapes start to finish is one of the keys to successful wines.”



STONE COTTAGE CELLARS

2022 PETITE SIRAH

stonecottagecellars.com

Paonia, CO

Composition: 100% Petite Sirah

Retail Price: \$28

Case Production: 147 cases

Alcohol: 13%

Residual Sugar: 0.02%

pH: 3.67

Total Acidity: 5.4 g/L



Tasting Notes:



blueberry



plum



blackberry



dark
chocolate

Fermentation Notes: De-stemmed grapes undergo a five-day cold soak and are fermented to dryness. Malolactic fermentation is encouraged and the fermentation peaks at 80 °F. After a three-day extended maceration, the wine is pressed and transferred to barrel for 19 months to soften the substantial tannins. The black pepper flavors often associated with this grape are muted in this vintage leaving the fruit flavors more pronounced.

About the Grapes/Vineyard: Grown in one of the oldest plantings in the Grand Valley AVA, the Petite Sirah basks in the intense sunlight of a dry desert climate. They are own-rooted and micro-sprinkler irrigated.

About the Winemaker: Brent Helleckson, former businessman and aerospace engineer, has returned to his midwestern farming roots. He and his wife, Karen, have been making wine for 40 years, studying, refining, experimenting, improving and, most importantly, adapting.



STONE COTTAGE CELLARS

2024 PINOT GRIS

stonecottagecellars.com
Paonia, CO

Composition: 100% Pinot Gris

Retail Price: \$27

Case Production: 120 cases

Alcohol: 14%

Residual Sugar: .34%

pH: 3.08

Total Acidity: 7.1 g/L



Tasting Notes:



green apple



citrus



honeydew



pear

Fermentation Notes: After crushing and pressing, the juice is settled overnight and the clear juice is transferred to fermenting tanks and inoculated. The cool, slow fermentation runs to dryness. Malolactic fermentation is prevented and, following cold and heat stabilization, the finished wine is filtered and bottled ready for a July release.

About the Grapes/Vineyard: Estate grown at 6,200 feet above sea level in the West Elks AVA. Planted in 2018 on 5C rootstock, vines struggled through a severe drought year followed by disastrous state-wide freeze in 2020. They are furrow irrigated and this is the vineyard's second vintage.

About the Winemaker: Brent Helleckson, former businessman and aerospace engineer, has returned to his midwestern farming roots. He and his wife, Karen, have been making wine for 40 years, studying, refining, experimenting, improving and, most importantly, adapting.



THE STORM CELLAR 2024 ALBARIÑO

stormcellarwine.com
Hotchkiss, CO

Composition: 100% Albariño
Retail Price: \$28
Case Production: 79 cases
Alcohol: 13.5%
Residual Sugar: 0.05%
pH: 3.4
Total Acidity: 6.2 g/L



Tasting Notes:



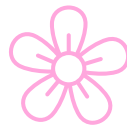
citrus



honeydew



salt water
taffy



spring flowers

Notes on the grapes and fermentation: The Storm Cellar is the only commercial Colorado winery making wine from the Caspari Family Vineyard. Similar to 2022 and 2023, they ran a cool, steady fermentation in temperature-controlled, stainless steel tanks, after crushing, de-stemming, and giving the grapes a 24-hour cold soak. This wine saw no oak treatment but still maintained a rich texture.

About The Storm Cellar: Run by Jayme Henderson and Steve Steese, The Storm Cellar is a boutique winery, located in Hotchkiss, specializing in white and rosé wines. They moved to the North Fork Valley in 2017 and since faced the discovery of phylloxera in their vineyard and a crippling frost event that decimated every vine. They take every perceived setback and view it as opportunity for growth and renewal, and are proud to release their eighth vintage in 2026.



THE STORM CELLAR

2023 GRÜNER VELTLINER

stormcellarwine.com
Hotchkiss, CO

Composition: 100% Gruner Veltliner

Retail Price: \$28

Case Production: 84 cases

Alcohol: 12.5%

Residual Sugar: 0.07%

pH: 3.42

Total Acidity: 6.2 g/L



Tasting Notes:



white pepper



herbs



green apple



citrus peel

Notes on the grapes and fermentation: They received the hand-harvested grapes on October 3rd, 2023, from Handshake Acres, which is managed by Colorado Vineyard Specialists. Grapes were crushed and de-stemmed, then slowly fermented in temperature-controlled, stainless steel tanks, over the course of three weeks. Post-fermentation, they stirred the fine lees on four passes to imbue texture and complexity, and bottled the wine (un-oaked) on September 30, 2024.

About The Storm Cellar: Run by Jayme Henderson and Steve Steese, The Storm Cellar is a boutique winery, located in Hotchkiss, specializing in white and rosé wines. They moved to the North Fork Valley in 2017 and since faced the discovery of phylloxera in their vineyard and a crippling frost event that decimated every vine. They take every perceived setback and view it as opportunity for growth and renewal, and are proud to release their eighth vintage in 2026.

