

## **MN Agriculture: Glacial Ridge Winery, Wines Fit For Hollywood!**



Day 4 of my "30 Days of MN Agriculture" is Glacial Ridge Winery from Spicer. Now I am not a wine drinker - I can barely drink communion wine, but after reading about Glacial Ridge Winery that may change! They have a very fun story. Please be sure to read this to the end. And . . . there is a recipe at the end also!

**Social Media Sites:** Website: [www.glacialridgewinery.com](http://www.glacialridgewinery.com)

Facebook: [www.facebook.com/glacialridgewinery](http://www.facebook.com/glacialridgewinery)

Twitter: @glacialridgewinery

Instagram: @glacialridgewinery

### **Tell me a little about your farm and/or business?**

We are a farm winery creating wines from grapes and apples. We have a tasting bar where we sell wine by the bottle, glass and tasting flights. We also have a gift shop. Included on our property is a rustic event center where we host weddings, concerts and other events. We also sell apples.

### **How long have you farmed or been in business?**

We have been in the orchard business for 14 years and the winery business for 9.5 years.

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### **Tell me a little about what you grown/raise/produce or service provided.**

We grow 12 varieties of apples including the popular Honeycrisp, Haralson and Zestor. We sell fresh apples, caramel apples and apple wine. We also produce wine from grapes provided by Minnesota and California growers.

### **Where do you sell or provide services to? Who is your end consumer?**

At our location and wholesale in Minnesota.

### **What makes your farm/business unique or special? What are you proud of?**

Our wines are tasty, our staff is happy and our place is comfy. We are proud of the wonderful following of our summer concert series.

### **What do you love most about farming/business?**

We created this business, built it up and people tell us how much they love it here and love our wines.

### **What is one thing you wish consumers knew about what you do or your farm/business?**

How much work it is.

### **What makes Minnesota the place to farm/grow/raise/produce/service?**

All the varieties of grapes and apples created by the University of Minnesota.

### **What is one thing about Minnesota that people from other areas do not know about or are missing because they don't live here?**

How beautiful the lakes area really is.

### **What is your favorite Minnesota location?**

Duluth - Canal Park

### **What is one ag-related place in Minnesota that others need to know about. What is one non-ag related place in Minnesota that others need to know about and why?**

[Redhead Creamery](#) in Brooten.

### Is there anything else you would like to add?

We appreciate all of our customers and we have a great staff. Without these, we wouldn't be what we are today. Our wines are handcrafted, award winning wines made right here at our winery.

Also . . .

Our Bastard wine series is going to be in the movies and on tv. We're hoping it made the cut for the movie [LaLa Land](#) coming out in December starring Emma Stone and Ryan Gosling. We were scanned, but we don't know if our scenes were cut out or not until it premieres. We're anxiously waiting to see the movie and find out. If we made it, we're going to have a Gala to celebrate.

Our Bastard series is Handsome Bastard, Zinful Bastard and Lucky Bastard wines. We're also slotted to be in Grey's Anatomy's next season. And hopefully more to come.

We think this is exciting and fun! We were chosen when they were filming the Woody Harrelson movie [Wilson](#) in Minneapolis and wanted a Minnesota winery wine in some of their wine scenes. They liked our label and a product placement company contacted us to see if we wanted to participate. Working with this company, we will have our wines in other movies and tv shows as well.

At our annual Grape Stomp our signature wine labels come alive and we introduce them on stage - one of these pictures shows all our Winery Gals and Guys. It's a really fun day! I also included twin gals stomping - they were so cute!!!

We also offer Home Winemaking - people can come to our place and make their own wine. We help them through the process and let them use our equipment. This is with concentrated grape juice kits that they can purchase through us in all varieties of wine choices.

Recipe!

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More pics . . .

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