



## 2024 PRODUCTS LIST



### **Hard Red Winter Wheat - Rouge de Bordeaux**

PROTEIN 11.8% / GLUTEN 19.8% / STARCH 70.8% / FALLING# 384

New for 2024! A favorite of French bakers for generations, this 19th century variety performed very well in our Virginia soil this year. Its beautiful red berries produce a high protein flour with rich, earthy aroma making ideal breads flour.



### **Hard Red Winter Wheat - Steir 5210**

PROTEIN 9.6% / GLUTEN 20.9% / STARCH 70.2% / FALLING# 371

Bred and released by Virginia Tech, this hard red wheat variety is well adapted to our organic system and is a customer favorite. Rich in dietary fiber and vitamins, with medium gluten strength, it imparts a mild nutty flavor with notes of cinnamon and honey.



### **Hard White Winter Wheat - Appalachian**

PROTEIN 11.5% / GLUTEN 25.9% / STARCH 69.1% / FALLING# 417

This hard white wheat variety is simply stunning! Yielding a buttery, light color flour with creamy mild flavor. Its stronger protein and excellent gluten development makes it ideal for breads, pastries and pasta.



### **Soft Red Winter Wheat - Liberty**

PROTEIN 8.0% / GLUTEN 16.3% / STARCH 71.8% / FALLING# 339

Selected for its superior yield and excellent baking quality, this soft red wheat creates a reliable flour with a mild flavor and gluten strength most typically used in cakes, muffins or pastries. A Grapewood Farm exclusive!



### **Sungold Spelt**

PROTEIN 11.9% / GLUTEN 26.8% / STARCH 68.8% / FALLING# 341

A robust "ancient grain" similar to wheat, bred for its hardiness and remarkable baking characteristics. We dehull the grain on-farm to maintain its freshness. The milled amber berries yield a beautiful pale golden flour with a nutty aroma. Its water soluble gluten structure appeals to many customers who find it more easily digestible than other wheat.



### **Danko Rye**

PROTEIN 6.9% / GLUTEN 12.2% / STARCH 71.5% / FALLING# 226

This beautiful Polish variety grows well in our Virginia soils, resulting in an fragrant milled flour with a superior baking qualities. Its earthy and uniquely complex flavor works well in sourdough breads.



### **Community Corn Bread Mix**

This quick and delicious pre-mixed product features Grapewood Farm's Liberty soft red wheat flour hand blended together with locally sourced, non-GMO, organic dent corn from Cutfresh Organics (Eden, MD). A traditional welcome addition to any meal, one customer describes it as the "best they ever tasted".