GRAPEWOOD FARM

PRODUCTS LIST 2026



Hard Red Winter Wheat - Rouge de Bordeaux

PROTEIN 13.4% / GLUTEN 30.6% / STARCH 67.5% / FALLING # 351

A favorite of artisan 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 bread flour for most recipes.



Hard Red Winter Wheat - Redeemer

PROTEIN 14.3% / GLUTEN 32.7% / STARCH 67.1% / FALLING # 395

This hard red wheat variety is bred for its mild flavor and excellent performance in baking. Rich in dietary fiber and vitamins, with medium gluten strength, it imparts a mild nutty flavor perfect for rustic bread, pasta and pizza dough.



Hard White Winter Wheat - Appalachian

PROTEIN 11.7% / GLUTEN 31.3% / STARCH 68.8% / FALLING # 414

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 - VT Pitman

PROTEIN 8.6% / GLUTEN 18.0% / STARCH 71.5% / FALLING # 307

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. Bred by Virginia Tech this is a Grapewood Farm exclusive!



Sungold Spelt

PROTEIN 14.2% / GLUTEN 39.3% / STARCH 66.4% / FALLING # 320

A robust “ancient grain” similar to wheat, bred for its remarkable baking characteristics. Dehulled on-farm to maintain its freshness, the milled amber berries yield a beautiful pale golden flour with a nutty aroma. Its water soluable gluten structure appeals to customers who find it more easily digestible than other wheat.



Danko Rye

PROTEIN 8.4% / GLUTEN 16.1% / STARCH 71.4% / FALLING # 222

This beautiful Polish variety grows well in our Virginia soils, producing a flour with distinct earthy, slightly tangy and uniquely complex flavor that works well in rye breads, sourdoughs and anything chocolate.



Hard Red Spring Wheat - Bolles

PROTEIN 15.1% / GLUTEN 34.9% / STARCH 66.9% / FALLING# 372

With higher protein and strong gluten formation, this flour is ideal for baking as it provides structure and elasticity. This is especially useful for balancing weaker flour, and when blended helps achieve desired baking qualities like chewiness and improved crumb texture.

362 FEDERAL FARM RD., MONTROSS, VA 22520 / 804-214-6508 / **INFO@GRAPEWOODFARM.COM**

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MIXED PRODUCTS LIST 2026



Chocolate Chip Cookie Mix

Everyone's favorite! This hand-mixed traditonal recipe is enough for 16-18 delightfully scrumptious cookies. Our "Virginia Grown, Virginia Ground" Liberty soft red wheat flour is the perfect ingredient that makes these cookies an ideal treat to share with your family and friends.



Ginger Molasses Cookie Mix

New for 2026! Our original family recipe bakes into delicious cookies with warm spice and deep molasses flavor. Made with fresh Grapewood Farm flour and candied ginger, there's a cozy, spiced treat in every bite!



Orange & Spelt Shortbread Cookie Mix

This melt-in-the-mouth buttery shortbread pairs wholesome Grapewood Farm's whole spelt flour with candied orange peel to make a delightfully light treat.



Community Corn Bread Mix

This quick and delicious pre-mixed product features Grapewood Farm's Liberty soft red wheat flour blended together with locally sourced non-GMO organic dent corn. An easy and welcome addition to any meal. One customer describes it as the "best cornbread they have ever tasted".

ADDITIONAL INFORMATION

We offer multiple size and sifting options to meet all of our customers' needs:

#90 Sifted Flour - Uses finest screens for delicate cake or pastry flour
#70 Sifted Flour - Uses fine screens for sifted all-purpose baking flour with bran
Bran - Cleaned flakes of grain's outer hull, reserved after sifting
Coarse Cracked Meal - Unsifted coarse ground flour to customer specification
Whole Unsifted Flour - 100% finely ground whole grain flour

Products are available in 1kg, 2kg, and 10kg online through our website.

For orders larger than 10kg, milling inquiries requiring custom sifting (#50, #20, cracked meal, etc.), or any questions about Grapewood Farm products please contact us using the information below. Thank you!

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