

2014

ISLAND VIEW CORNER

PINOT BLANC

OLD MISSION PENINSULA, MICHIGAN



THE VINEYARDS

These vineyards sit in the heart of Old Mission Peninsula. The winter of 2013-2014 threw her best at us. Thanks to the hard work of the farmers and the healthy plants, we had a chance to capture a small amount of this precious juice. By working together we were able to vinify enough to release a bright, dry wine that will remind us all that many hands make tasty work.

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APPELLATION: OLD MISSION PENINSULA

VARIETIES: PINOT BLANC

ACREAGE: 2.8

GROWN BY: WERNER AND MARGRIT

KUEHNIS, RICK AND PEG FREDERICK, LOU
SANTUCCI

THE SHORT VERSION:

A soft pear swimming in reduced apple cider, sprinkled with lavender

THE LONG VERSION:

Of the sisters Pinot, much has been sung. Noir is the popular cheerleader and Gris is the brooding artist. Blanc is the prodigal daughter off on an adventure soon to return with all the confidence, grace, and worldly presence of a benevolent leader.

Pinot Blanc is often assumed to be a “blender” or at best an unassuming white wine. Not so with Michigan grown Pinot Blanc. This grape loves our cool climate and sandy soils. It is able to ripen an expression of powerful aromatic and intense fruity length while maintaining a buzzing acidity which keeps it fresh.

HUNGRY? TRY THESE IDEAS:

Seared scallops, calamari steaks, mussels, eggs benedict, pierogi

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 6 g/L

PH: 3.20

TITRATABLE ACIDITY: 8.6 g/L

ALCOHOL: 12%

CASES PRODUCED: 170

SOILS: Sandy loam

FERMENTED & AGED: Stainless steel

AGING WINDOW: 1-2 years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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