

2016 PINOT BLANC

OLD MISSION PENINSULA, MICHIGAN



THE SHORT VERSION:

Fresh apple and pear

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” for large wine blends with multiple varieties, 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 aromatics and intense fruity length while maintaining a buzzing acidity which keeps it fresh.

This Pinot Blanc is a blend of three excellent young vineyard sites on Old Mission Peninsula. We fermented each lot independently to get a feel for their respective terroir contributions. Each was fermented in stainless steel. The three work very well to bring a complement of fresh apple and pear qualities with a firm but well layered palate. We expect this Pinot Blanc to develop more complexity in the bottle over the next two years.

THE VINEYARDS:

56% Shangri-La Too Farms

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: 1

YEAR PLANTED: 2008

GROWN BY: Louis Santucci

39% Prairie School Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: .8

YEAR PLANTED: 2010

GROWN BY: Rick and Peg Frederick

5% Seventh Hill Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling, Traminette,
Pinot Blanc, Pinot Noir

ACREAGE: 5

YEAR PLANTED: 1997, 1999, 2011, 2012

GROWN BY: Tom & Linda Scheuerman

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.35

TITRATABLE ACIDITY: 7.3 g/L

ALCOHOL: 12 %

CASES EXPECTED: 300

AGING WINDOW: 3 years

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