



THE VINEYARD:

This vineyard is at the northern border of Grand Traverse County in the pastoral rolling drumlins and kales of Northern Michigan's lake country. It is the first crop off this old fruit farm. Grower Ken Engle has been raising cherry and apple trees for decades. He has recently diversified his farm with grapes. Ken raises fruit, he doesn't grow it. He is a model farmer for anyone interested in creating flavor from the weather and land. He spends much of his energy developing a relationship with the nutrient cycle and microbial population in his soil.

ENGLE RIDGE FARMS

APPELLATION: Grand Traverse County
VARIETIES: Riesling, Chardonnay, Gewurztraminer, Cabernet Franc, Merlot
ACREAGE: 6
YEAR PLANTED: 2009
FARMED BY: Ken and Jan Engle

2011 ENGLE RIDGE CADIA

GRAND TRAVERSE COUNTY, MICHIGAN

THE SHORT VERSION:

70 % Cabernet Franc, 30% Merlot

Black pepper, dark cherry, raspberry, light leather

THE LONG VERSION:

Red wine has become quite Top 40 in recent years. So much so that winemakers have started to grow grapes to accommodate style rather than produce a style from the grapes they grow. In Northern Michigan this is very difficult. We are truly a product of our land and our weather. The trick is to get the fruit ripe enough to display the true flavors of our region. When it's not ripe enough, we do not bottle it. Our vineyard techniques include open canopies to maximize sunshine and limited crops to focus energy. Our cellar techniques include clean fermentations and delicate use of barrels to frame the flavor. It's easy to lay heavy oak all over them but this suffocates the wine. This wine is unfiltered. Some sediment may develop.

The Label: My favorite place in this world is a small valley called Arcadia. As kids we thought of it as Our Cadia. I heard my son ask a friend where his Cadia was and realized that everyone should have one – that special place to where you can retreat and find asylum from the chaos.

HUNGRY? TRY THESE IDEAS:

Lamb chops, eggplant, pork shoulder, cheese ravioli, gorgonzola hamburger

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: .4 g/L
PH: 3.46
TITRATABLE ACIDITY: 5.7 g/L
ALCOHOL: 13.2%
CASES PRODUCED: 96
SOILS: Sandy loam
AGED: 14 months in French Oak barrels
AGING WINDOW: 7-10 years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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