



2013 CADIA

LEELANAU PENINSULA, MICHIGAN

THE SHORT VERSION:

Crushed pepper blend, dark cherry, bright raspberry, cedar.

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 wines. It’s easy to lay heavy oak all over them, but this suffocates the wine.

THE VINEYARD:

This vineyard is at the northwest side of Leelanau Peninsula in the pastoral rolling drumlins and kales of Northern Michigan’s lake country. It is the 9th crop off this old fruit farm. Its west-facing position near the shores of Lake Michigan has provided an excellent cradle for these grapevines. The proximity to water keeps it warmer in the winter and buried in snow. It also has more time to ripen the fruit in the fall because of the insulating effect the lake provides. The mixture of clay and loam in the vineyard provides a diverse flavor profile in the fruit.

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 a Cadia – 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 burger.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 1 g/L

PH: 3.35

TITRATABLE ACIDITY: 6.1 g/L

ALCOHOL: 12.5%

CASES PRODUCED: 316

SOILS: Sandy loam, clay

FERMENTED & AGED : 19 months in French Oak

AGING WINDOW: 7-10 years

LEFT FOOT CHARLEY

WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 leftfootcharley.com