



2016

ENGLE RIDGE FARM

CADIA

GRAND TRAVERSE COUNTY, MICHIGAN

THE SHORT VERSION:

80% Cabernet Franc, 20% Merlot

THE LONG VERSION:

Cabernet Franc is the father (genetically) to Cabernet Sauvignon. It is a very old grape variety found around the world, but most notably in Loire Valley France, Bordeaux, and Michigan! Cab Franc brings an aromatic herbal quality that can come off as mint leaf or thyme and this complements its brambleberry fruit qualities. It is typically medium-bodied with firm tannins.

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. Grower Ken Engle has been raising cherry and apple trees for decades and has recently diversified his farm with grapes. Ken doesn't grow fruit, he raises 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 Farm

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

Merlot is widely recognized around the world; however, few get to taste it in its more austere form because it's typically made for an overly jammy presentation. Here we grow a traditional style reminiscent of Bordeaux. It has a supple black raspberry presentation with structured tannins, moderate alcohol, and a dark chocolate finish.

We aged the two wines independently and blended right before bottling. Together they represent an incredible balance of terroir, vinification, time, and complexity.

Where did the name Cadia come from? Bryan's favorite place in this world is a small valley called Arcadia. As kids they thought of it as Our Cadia. He heard his son ask a friend where his Cadia was and realized that everyone should have one – that special place where you can retreat and find asylum from the chaos.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L
PH: 3.63
TITRATABLE ACIDITY: -
ALCOHOL: 12%
CASES PRODUCED: 227
FERMENTED & AGED : 12 months in French Oak
AGING WINDOW: 5-10 years

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