

### LEFT FOOT CHARLEY

#### 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 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**

APPELLATION: Grand Traverse County VARIETIES PLANTED: Riesling, Chardonnay, Gewürztraminer, Cabernet Franc

ACREAGE: 11
YEAR PLANTED: 2009
GROWN BY: Ken and Jan Engle

# 2016 ENGLE RIDGE FARM CHARDONNAY

GRAND TRAVERSE COUNTY, MICHIGAN

#### THE SHORT VERSION:

Bright, fruity acidity with soft oak and creamy tones

#### THE LONG VERSION:

Our Chardonnay is best compared to French Chardonnay over one from California. It still has striking acidity and a bright fruity acid attack that mellows as it travels across your palate. The gripping approach smooths out with softer oak and slight creamy tones that leave a rounded impression and a lingering finish. Wine drinkers who love Chardonnay will accept it without issue. Some may find it lean but that is part of its youthful appeal. It will age well over the next 5 years.

We fermented the juice in old barrels (5-7 years old) because we wanted the roundness that oak contributes without the dominating smoky/toasty tones to add weight to the mid palate. We aged the wine on the yeast (sur lie) for 9 months and lightly filtered it before bottling. Those who think they do not like oak may be surprised by the delicate nature and elusive support the barrels lend.

This will be a tasting room feature wine with little distribution. We are bottling only 165 cases.

#### WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L PH: 3.44

TITRATABLE ACIDITY: 7.35 g/L

ALCOHOL: 13%

FERMENTATION AND AGING: French Oak barrels

CASES PRODUCED: 165 AGING WINDOW: 5 years

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WINE & HARD CIDER