



# 2011 DRY RIESLING

ANTRIM COUNTY, LEELANAU COUNTY, OLD MISSION PENINSULA,  
MICHIGAN

## THE VINEYARDS:

This OMP vineyard is at the southern edge of Old Mission Peninsula. The plants are digging into very dense clay and gravel-packed layers. The site is warm and tends to produce small clusters that struggle in the sparse conditions.

The Antrim vineyard is a silt-dominant site. It sits on the Kalkaska shale and is going to be a significant site as it ages.

The Leelanau vineyard is amidst the Sleeping Bear Dunes and carries all the bright fresh acidity we expect from sandy soils.

## THE SHORT VERSION:

Lime zest, mineral, sea spray, quince

## THE LONG VERSION:

Dry Rieslings are a misunderstood species of wine. The inherent quality of the grape calls for an obvious dose of sugar. It's a safe path. But the dry versions are so mouth smacking and interesting that winemakers can't resist the call. Though it can result in smashed ships at the feet of Sirens, Dry Riesling also holds the secrets to great wine/food potential. The balanced acidity, true vineyard flavor, and vintage transparency create a wine that isn't made but guided – hopefully away from the rocks! The key to knowing this wine is food. Pair it up with salt, cream, anything savory but delicate in texture. Stay away from heat and spicy foods.

## HUNGRY? TRY THESE IDEAS:

Onions, salt, tilapia, mussels, five spice, soy, cream cheese, parmesan olive bread

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 7.5 g/L

PH: 2.97

TITRATABLE ACIDITY: 8 g/L

ALCOHOL: 12%

CASES PRODUCED: 550

SOILS: Sandy Loam, Silty Loam

FERMENTED & AGED: Stainless steel

AGING WINDOW: 1-4 years

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