



# 2012

## THE TERMINAL MORAINE

# DRY RIESLING

OLD MISSION PENINSULA, MICHIGAN

### THE VINEYARD

Lisa planted 1600 vines on a rocky, clay filled terminal moraine on OMP.

A terminal moraine is formed by a glacier's leading edge and is essentially a glacial dump. Lisa's moraine is filled with gravel scraped from the bed rock of the Upper Great Lakes. Beneath the gravel lies a heavy collection of clay pushed forward from the bottom lands. The vines have worked very hard to establish their roots, but the nutrients they find create very distinct aromas and flavors in their dry style wines. The southern exposure adds heat and UV light which creates very ripe skins.

#### Terminal Moraine

APPELLATION: Old Mission Peninsula  
ACREAGE: 1.8  
YEAR PLANTED: 2002  
GROWN BY: Lisa Reeshorst

### 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: 7.8 g/l  
PH: 3.04  
TITRATABLE ACIDITY: 7.8 g/l  
ALCOHOL: 11%  
CASES PRODUCED: 320  
SOILS: Sandy loam, silty loam  
FERMENTED & AGED: Stainless steel  
AGING WINDOW: 1-4 years

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