

# 2016 DRY RIESLING

OLD MISSION PENINSULA, MICHIGAN



## THE VINEYARDS:

### 43% Terminal Moraine

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

### 32% Seventh Hill Farm

*ORIGINAL BLOCK*

APPELLATION: Old Mission Peninsula  
VARIETIES PLANTED: Riesling, Traminette,  
Pinot Blanc, Pinot Noir  
ACREAGE: 5  
YEAR PLANTED: 1997, 1999, 2011, 2012  
GROWN BY: Tom & Linda Scheurman

### 13% Longcore's Yard D'Vine

APPELLATION: Old Mission Peninsula  
VARIETIES PLANTED: Riesling  
ACREAGE: .5  
YEAR PLANTED: 2002  
GROWN BY: Jim and Mim Longcore

### 12% Cork's Vineyard

APPELLATION: Old Mission Peninsula  
VARIETIES PLANTED: Riesling  
ACREAGE: 1  
YEAR PLANTED: 2002  
GROWN BY: Cork Eringaard

## THE SHORT VERSION:

Dried apple, peach, bright acidity

## THE LONG VERSION:

Dry is a very parched word and not particularly well suited to describe a refreshing beverage- but it's our word and we winemakers defend it like an awkward kid brother on the playground. The point really is to say, "This wine is not sweet." But dry really is so succinct. So put away the idea of a bitter, stinging, tannin bomb when tasting this wine. The "dryness" is a balance between the dried apple and peach flavors against the spicy acid. It should leave you wanting only another taste.

Each vineyard was fermented independently with a combination of volunteer vineyard yeast and selected yeast. They were fermented to dryness and then blended for aging. The spicy finish leaves your mouth craving some slow cooked pork or a wild mushroom cream sauce.

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 5.1 g/L  
PH: 2.95  
TITRATABLE ACIDITY: 7.95 g/L  
ALCOHOL: 12.1%  
FERMENTATION AND AGING: Stainless steel  
CASES PRODUCED: 580  
AGING WINDOW: 3 years

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806 Red Drive #100 Traverse City, MI 49684 231.995.0500 [leftfootcharley.com](http://leftfootcharley.com)