



2017 DRY RIESLING

OLD MISSION PENINSULA, MICHIGAN

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. 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.

THE VINEYARDS:

Seventh Hill Farm

APPELLATION: Old Mission Peninsula
ACREAGE: 5
YEAR PLANTED: 1997, 1999, 2011, 2012
GROWN BY: Tom & Linda Scheuerman

Terminal Moraine

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

Bird's Perch Vineyard

APPELLATION: Old Mission Peninsula
ACREAGE: 1
YEAR PLANTED: 2002
GROWN BY: Jordan and Lindsey Schultert

Rosi Vineyard

APPELLATION: Old Mission Peninsula
ACREAGE: 2
YEAR PLANTED: 2010
GROWN BY: Bob and Penny Rosi

Longcore's Yard D'Vine

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

Château Fiasco

APPELLATION: Old Mission Peninsula
ACREAGE: .8
YEAR PLANTED: 2010
GROWN BY: Glen and Rebecca Chown

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 6.7 g/L

PH: 3

TITRATABLE ACIDITY: 7.35 g/L

ALCOHOL: 12.1%

FERMENTATION AND AGING: Stainless steel

CASES EXPECTED: 620

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