



2016 GEWÜRZTRAMINER

GRAND TRAVERSE COUNTY, MICHIGAN

THE SHORT VERSION:

Dry, typical floral aromas of lychee, orange, pomelo grapefruit

THE LONG VERSION:

Gewürztraminer is one of the rarest of the Noble Grapes. With only 20,000 acres planted in the world, we are lucky to have two acres of Gewürztraminer planted just for us.

When the first Gewürz vine pushed through the earth it must have startled the natives. The powerful aromas and snarling spice probably induced fanatical celebrations. With a wine that is so highly dependent on the skins of the grape, it is vital to ripen the fruit evenly. Thankfully, the Northern Michigan climate and the sites that grow our Gewürztraminer create an ideal environment for evenly ripening fruit.

Our Gewürztraminer presents a firm balance between spicy phenolics and ripe acid with a dry finish. Expect it to age with dignity for the next six to eight years. Looking for a delicious pairing? This wine will be excellent with roasted birds of any feather, autumnal root vegetables, and of course aromatic cuisine from China, Japan, Korea, and Vietnam.

THE VINEYARDS:

33% Engle Ridge Farms

APPELLATION: Grand Traverse County
VARIETIES PLANTED: Riesling, Chardonnay,
Gewürztraminer, Cabernet Franc
ACREAGE: 11
YEAR PLANTED: 2009
GROWN BY: Ken and Jan Engle

67% Manigold Vineyards

APPELLATION: Old Mission Peninsula
VARIETIES PLANTED: Gewürztraminer
ACREAGE: 1
YEAR PLANTED: 2008
GROWN BY: Rob and Lois Manigold

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L
PH: 3.35
TITRATABLE ACIDITY: 5 g/L
ALCOHOL: 13.1%
FERMENTATION AND AGING: Stainless steel
CASES EXPECTED: 266
AGING WINDOW: 6-8 years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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