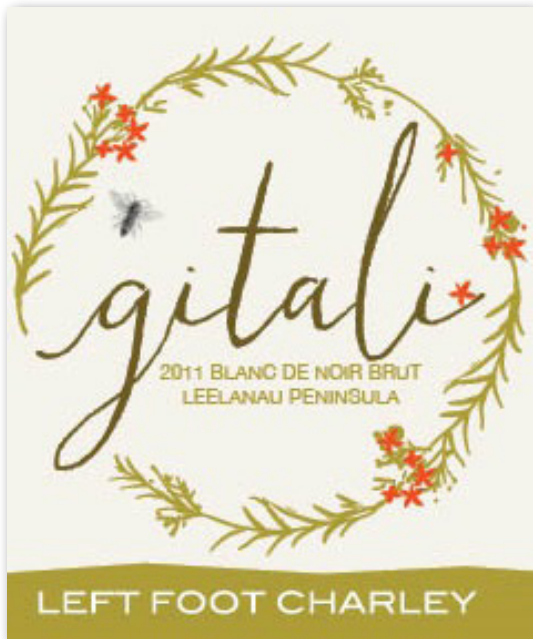


2011 GITALI

BLANC DE NOIR BRUT

LEELANAU PENINSULA, MICHIGAN



ABOUT THE NAME

Gitali is the winemaker's daughter's middle name. This Sanskrit word represents a form of sung poetry/prayer. Her Gitali is the Singing Bee and can be found on each label and in each bottle.

THE SHORT VERSION:

Traditional method sparkling wine made from Pinot Noir

THE LONG VERSION:

In 2011 we harvested these Pinot Noir grapes specifically to make a sparkling wine. Our goal was to harvest before they developed too much sugar. We met this goal and created a wine with lower alcohol and high acid to maintain the delicacy on the palate that we look for in a sparkling wine.

After a long, whole cluster press we fermented the wine in a small stainless tank. By February the wine was stabilized and bottled for its second fermentation in the bottle. Here the wine increased in alcohol slightly and gained the perfect balance of yeast tones and sparkle. After 4 years in tirage (second fermentation) we hand riddled and disgorged the wine. It is ready to drink now and will continue to age for a few years.

Blanc de Noirs tend to have a deeper earth quality that complements the light fruit and gentle yeast tones. Together these flavors give us a complex sparkling wine.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 3 g/L

PH: 3.20

TITRATABLE ACIDITY: 9 g/L

ALCOHOL: 12%

CASES PRODUCED: 60

SOILS: Sandy loam

FERMENTED: Traditional method- bottle fermentation

AGING WINDOW: 1-2 years

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