

2013 GITALI

CHENIN BLANC 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 Chenin Blanc

THE LONG VERSION:

Chenin Blanc is one of the great noble grapes of Northern France. It is grown in cool regions like the Loire Valley and is a mainstay of Vouvray where they often make sparkling wine from it. In the New World it is grown predominantly in South Africa (called Steen), California (often blended away into wines) and a bit in New Zealand. In the east it is largely unplanted.

We were only able to produce 38 cases of the wine. The grape has a natural high acidity and delicate fruit. It carries a stony resonance that almost comes off as chalky. We aged this in tirage (rhymes with mirage - with the yeast in the bottle) for almost 3 years. We hand riddled each bottle and you can still see the riddle marks. This is the 40-50 day process of turning the bottles to settle out the yeast, called tirage.

It was finished brut, meaning very dry. The wine has consistent small, fine bubbles throughout the palate. These carry flavors of kiwi and Asian pear fruit around your mouth. The wine finishes with a light crust of brioche or crescent flavor from the yeast aging. We believe this is one of the finest wines to ever come from our cellar. Everything about this wine whispers delicacy. Its beauty is in its airy, wistful qualities woven together through the strength of its paper-thin structure.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 4 g/L

PH: 2.94

TITRATABLE ACIDITY: 10 g/L

ALCOHOL: 12%

CASES AVAILABLE: 38

SOILS: Sandy loam

FERMENTED: Traditional method- bottle fermentation

AGING WINDOW: 3 + years

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