

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 VINEYARD: Island View Orchard

APPELLATION: Old Mission Peninsula VARIETIES: Pinot Gris, Blaufränkisch, Northern Spy Apples, Chardonnay, Kerner, Auxerrois ACREAGE: 11.33 GROWN BY: John and Gloria Lyon

2016 GITALI BLANC DE BLANC OLD MISSION PENINSULA, MICHIGAN

THE SHORT VERSION:

Traditional method sparkling wine made from Chardonnay

THE LONG VERSION:

2016 represents the first vintage from a dedicated sparkling planting on the Lyon Farm, Old Mission Peninsula. After 7 years of experimenting with different varieties, we chose Chardonnay because of its classic ability to showcase both the fruit and the age in a well crafted sparkling wine.

We harvested about 2 tons of fruit to whole cluster press in 2016. The wine was fermented and then settled for a few months. Once clear, we added a tirage de liquor (sugar and yeast) to induce a secondary fermentation in the bottle. During the two year bottle aging process , the yeast ate the sugar and created the magnificent bubbles you now enjoy. As the yeast finished the second fermentation they began to slowly break down and add body to the wine. The mouthfeel and tiny size of the bubbles is a reflection of a slow, graceful aging that can only be achieved with proper time and temperature.

Our goal was to create a slight tension between the primary fruit characteristics and the creamy yeast contributions. We chose to lean slightly toward the fruit in this first vintage because it is so pretty. The wine's structure is arrayed like the wings of the bee who graces the label - its strength comes from delicate connections.

WINE GEEK TECHNO SPEAK:

ALCOHOL: 12% CASES AVAILABLE: 122 SOILS: Sandy loam FERMENTED: Traditional method- bottle fermentation AGING WINDOW: Drink now or age up to 3 years

