

# 2016 KERNER

LEELANAU PENINSULA, MICHIGAN

## THE SHORT VERSION:

White peaches, pear, melon, and floral aromas

## THE LONG VERSION:

In 1929 this grape was created when a Riesling vine was crossed with a red grapevine called Trollinger. The two did not make a pink wine as expected, but rather a peach colored grape. Kerner is a new grape for our region but it has been around for over 100 years in Austria, Northern Italy and Germany. The general impression of the wine is somewhere between Dry Riesling and Pinot Blanc.

It has a feathery light texture with honest and simple floral aromas. It's the kind of wine you want to drink while wearing an air-dried linen shirt, with a warm lake breeze swirling, and the flakiest of whitefish close at hand.

Kerner is poised to become a very significant grape in Michigan. This dry wine is good for the farmer, the winemaker, the consumer, and the cellar. As interest in delicate dry wines continues to grow across the country, Michigan Kerner offers a distinct vinifera varietal from a very unique terroir.

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.11

TITRATABLE ACIDITY: 5.6 g/L

ALCOHOL: 12%

CASES PRODUCED: 75

FERMENTED IN: Stainless steel

AGING WINDOW: 6 Years



# LEFT FOOT CHARLEY

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