



2017

**KERNER**

OLD MISSION PENINSULA

**LEFT FOOT CHARLEY**

12.8% Alc. by Vol.

# 2018

# KERNER

OLD MISSION PENINSULA, MICHIGAN

When we taste Kerner there is little to compare so it gets an opportunity to stand on its own merits. Too often taste and aroma profiles are established as models by one climate or terroir, this creates a lemming mentality in the wine world and stifles the inherent expression found in unique vineyards. Kerner doesn't have these rules yet so it gets to tell us what it should taste like.

In our opinion, Kerner is poised to become a very significant grape in Michigan. The grape has a penchant for cool climate aromatics and ripens with low enough acidity to warrant a dry wine in most vintages. This dry wine is good for the farmer, the wine maker, 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.

Kerner 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.

## THE VINEYARD:

### Island View Orchard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc,  
Kerner, Auxerrois, Blaufränkisch,  
Chardonnay

ACREAGE: 11.33

GROWN BY: The Lyon Family

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.28

TITRATABLE ACIDITY: 6.15 g/L

ALCOHOL: 11.5%

CASES PRODUCED: 340

AGED IN: PUNCHEONS AND STAINLESS STEEL

AGING WINDOW: 6 Years

# LEFT FOOT CHARLEY

WINE & HARD CIDER

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