



2016 LE CABAN RIESLING

OLD MISSION PENINSULA, MICHIGAN

THE SHORT VERSION:

Balanced fruit with firm acidity.

Michigan Wine Competition Double Gold Medal Winner.

THE LONG VERSION:

Wine is the art and science of balance. However, describing the result is incredibly difficult. Everyone independently writes their own definition for the paradigm. Acid, sweet, astringent, silky are all relative to your tongue. I find this Riesling to be a melodic poem of delicate sweetness wrapped around an electric core of acid. Sometimes these words we share for our taste seem jumbled, but hidden among the letters is the ultimate goal - balance.

The grapes for this wine were planted in 2010. For several years they worked well into a blend. As the vines have matured, their fruit has begun to reveal a distinct tone that we wanted to showcase in this wine. The vineyards are located on the north end of the Old Mission Peninsula and sit on a triangle-shaped finger of land that drops off steeply on three sides. Typically, on the north end, the bay breezes cool off the vines, but here the plants are sheltered by a border of hardwoods to the north. This results in slightly warmer ripening conditions that extend late into the season. We halted the fermentation with just enough sugar to balance the firm acidity.

THE VINEYARDS:

80% Rosi Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling

ACREAGE: 2

YEAR PLANTED: 2010

GROWN BY: Bob and Penny Rosi

20% Chown Family Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling

ACREAGE: .8

YEAR PLANTED: 2010

GROWN BY: Glen and Rebecca Chown

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 28 g/L

PH: 3.07

TITRATABLE ACIDITY: 8.2 g/L

ALCOHOL: 10%

CASES PRODUCED: 300

AGING WINDOW: 3 years

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