2016 MACDONALD VINEYARD

BLAUFRÄNKISCH

OLD MISSION PENINSULA, MICHIGAN

BLAUFRÄNKISCH

MacDonald Vineyard Old Mission Peninsula

A LEFT FOOT CHARLEY WINE

THE VINEYARD:

This wine comes from our oldest Blaufränkisch Vineyard and has textbook massive leaf and giant cluster size. We spaced the vines at 6 feet (which is wide for this region) to give them room to move. The same principles of sunlight and balanced crop apply but these are the Amazons of the grapevine world. The ripening cycle is interesting because sugars rise quickly, but it takes weeks of seemingly stalled ripening to really achieve the flavors we seek. This can be a challenge in our cool ripening seasons.

MacDonald Vineyard
APPELLATION: Old Mission Peninsula
VARIETIES: Pinot Gris, Blaufränkisch
ACREAGE: 1
YEAR PLANTED: 2001

GROWN BY: Bill and Margaret MacDonald

THE SHORT VERSION:

Dried blueberries, light roasted coffee, roasted chestnuts, and black pepper

THE LONG VERSION:

Medium bodied, elegant reds get no respect these days. In our quest for power we have been misled to the edges of extraction. Not so with Blaufränkisch. The grapevine evolved to become one of the grapes of power not because of its muscle but from its ability to light up many dormant sensations. Like light roasted coffee, the wine has depth. It displays airy fruit, moving earth tones, and impressionable warmth. Garnet in color, layered in aroma, and intriguing in length, this wine contests modern notions of red wine basics. It brings out the classic elements that made red wine desirable in the first place.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L PH: 3.55 TITRATABLE ACIDITY: N/A

ALCOHOL: 12.7%
CASES PRODUCED: 53

FERMENTED & AGED: 15 months in French Oak AGING WINDOW: 8-10 years

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