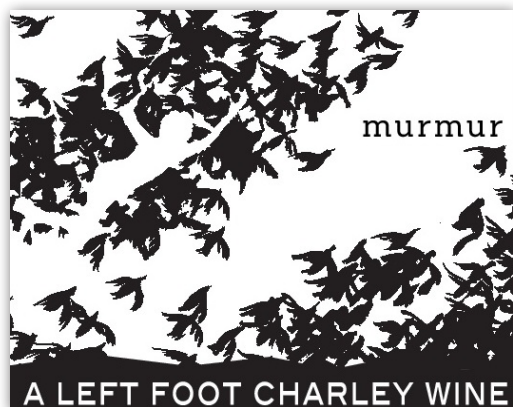


# 2012 MURMUR

OLD MISSION PENINSULA, MICHIGAN



## WHY SCREW CAP?

We have been documenting the development of our wines under cork and screw cap for 5 vintages now. Through the years we have learned that the cap has the ability to preserve the fruit qualities in the vintage longer than cork. The cork requires a bit more sulfur dioxide and while it allows the wines to develop patina and beautiful aged qualities.

We feel this happens a little too quickly with our delicate wines. Screw caps are not perfect and require diligent cellar practices to make sure that the wine will not become "Dick Clark-like" and never age. Through our experiments in aging we feel confident that this closure will protect the youthful fruit we work so hard to grow in the vineyard, yet allow the wine to develop into maturity.

## THE SHORT VERSION:

Juicy, citrus fruit with big floral aromas

## THE LONG VERSION:

We promise that every year this wine will be different and that's an easy promise to keep as our vintages can be so variable. 2012 was a hot drought for the growing season. Right around harvest time it switched to rain- scratch that- deluge. It was wet, but fortunately the grapes were already ripe and in sound condition. We chose this blend because it represents the floral, ripe nature of the vintage.

The Pinots Gris and Blanc make up the bulk of the body with the Gewurz and Riesling adding layers of complexity in the aromas. The wine has good bones from the alcohol/acid/phenolic balance and the dusting of residual sugar wraps it all together. This wine is reminiscent of the 2007 vintage blend.

The new label represents the vintage as well. We were attacked by starlings from all directions in 2012 and at times it felt like we were farming for the birds.

## HUNGRY? TRY THESE IDEAS:

Mac and cheese w/ bacon, salmon fillets with soy sauce, fried perch tacos, corn chowder (creamy, salty, spicy)

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 12 g/l

PH: 3.27

TITRATABLE ACIDITY: 6.4 g/l

ALCOHOL: 12.4%

CASES PRODUCED: 350

2012 BLEND: Pinot Gris 70%, Pinot Blanc 11%, Gewürztraminer 7%, Riesling 5%, Traminette 5%, Sauvignon Blanc 2%

**LEFT FOOT CHARLEY**  
WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 [leftfootcharley.com](http://leftfootcharley.com)