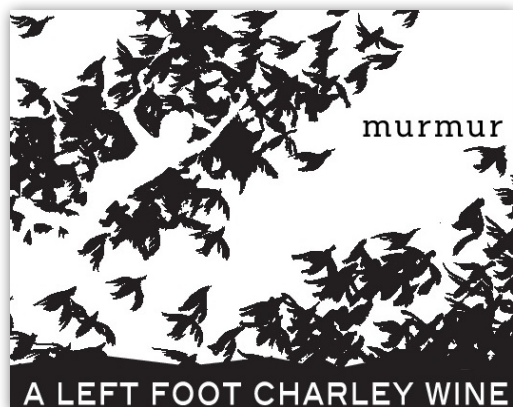


2013 MURMUR

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:

Those swirling clouds of starlings you see swooping and diving like a single black spirit over the vineyards are called Murmurations. They love grapes as much as we do and can clean us out in an afternoon.

We named this full-bodied, dry white wine after these voracious foes in trust that they would be appeased and spare us our harvest. It is a blend of Pinot Grigio, Pinot Blanc, and Chardonnay aged in stainless steel. This wine murmurs with fruit-buzzed energy.

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: 8.2 g/l

PH: 3.28

TITRATABLE ACIDITY: 6.6 g/l

ALCOHOL: 11.9%

CASES PRODUCED: 628

FERMENTED & AGED: Stainless steel

2013 BLEND: Pinot Grigio, Pinot Blanc, Chardonnay

LEFT FOOT CHARLEY
WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 leftfootcharley.com