

2016

MURMUR

DRY WHITE TABLE WINE

MICHIGAN



THE VINEYARDS:

41% Chardonnay - Eden Hill Vines

APPELLATION: Benzie County
VARIETIES PLANTED: Chardonnay,
Blaufrankisch
ACREAGE: 4
YEAR PLANTED: 2015
GROWN BY: Michael and Nancy Call

43% Pinot Gris - Tale Feathers Vineyard

APPELLATION: Old Mission Peninsula
VARIETIES PLANTED: Pinot Gris
ACREAGE: 2
YEAR PLANTED: 2003, 2010
GROWN BY: Gary and Theresa Wilson

11% Pinot Gris - MacDonald Vineyard

APPELLATION: Old Mission Peninsula
VARIETIES PLANTED: Pinot Gris, Blaufrankisch
ACREAGE: 1
YEAR PLANTED: 2001
GROWN BY: Bill and Margaret MacDonald

5% Pinot Blanc - Seventh Hill Farm

APPELLATION: Old Mission Peninsula
VARIETIES PLANTED: Riesling, Traminette,
Pinot Blanc, Pinot Noir
ACREAGE: 5
YEAR PLANTED: 1997, 1999, 2011, 2012
GROWN BY: Tom & Linda Scheuerman

THE SHORT VERSION:

54% Pinot Gris, 41% Chardonnay, 5% Pinot Blanc
Juicy, fruity with big apple 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. This wine murmurs with fruit buzzed energy.

We fermented each lot independently and then created this great dry blend from Northern Michigan. Every year we promise that the wine will be unique. The ripe acids balance the palate and carry the apple, pear, and yeast qualities through to the finish. We kept the wine away from oak to highlight the fruitiness and youthful qualities.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L
PH: 3.11
TITRATABLE ACIDITY: NA
ALCOHOL: 13.2%
CASES PRODUCED: 535
FERMENTED & AGED: Stainless steel
AGING WINDOW: 1-2 Years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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