

#### 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 these happen 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.

# MURMUR

# THE SHORT VERSION:

Dry white table wine 65% Pinot Grigio, 35% Riesling

## 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.

### WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L
PH: 3.18
TITRATABLE ACIDITY: 6.1 g/L
ALCOHOL: 12.5%
CASES PRODUCED: 276
FERMENTED & AGED: Stainless steel
AGING WINDOW: 1-2 Years

LEFT FOOT CHARLEY

WINE & HARD CIDER

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