

2018 PINOT BLANC

OLD MISSION PENINSULA, MICHIGAN



THE VINEYARDS:

34% Prairie School Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: .8

GROWN BY: Rick and Peg Frederick

29% Seventh Hill Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling, Traminette,
Pinot Blanc, Pinot Noir

ACREAGE: 5

GROWN BY: Tom & Linda Scheuerman

27% Shangri-La Too Farms

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: 1

GROWN BY: Louis Santucci and Irene van
Harten

10% Lyon Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc, Kerner,
Auxerrois, Blaufränkisch, Chardonnay

ACREAGE: 11.33

GROWN BY: The Lyon Family

THE SHORT VERSION:

Fresh apple and pear

THE LONG VERSION:

Of the sisters Pinot, much has been sung. Noir is the popular cheerleader and Gris is the brooding artist. Blanc is the prodigal daughter off on an adventure soon to return with all the confidence, grace, and worldly presence of a benevolent leader.

Pinot Blanc is often assumed to be a “blender” for large wine blends with multiple varieties, or at best, an unassuming white wine. Not so with Michigan grown Pinot Blanc. This grape loves our cool climate and sandy soils. It is able to ripen an expression of powerful aromatics and intense fruity length while maintaining a buzzing acidity which keeps it fresh.

We expect this Pinot Blanc to develop more complexity in the bottle over the next two years.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.22

TITRATABLE ACIDITY: 7.35 g/L

ALCOHOL: 12.1 %

CASES EXPECTED: 250

AGING WINDOW: 3 years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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