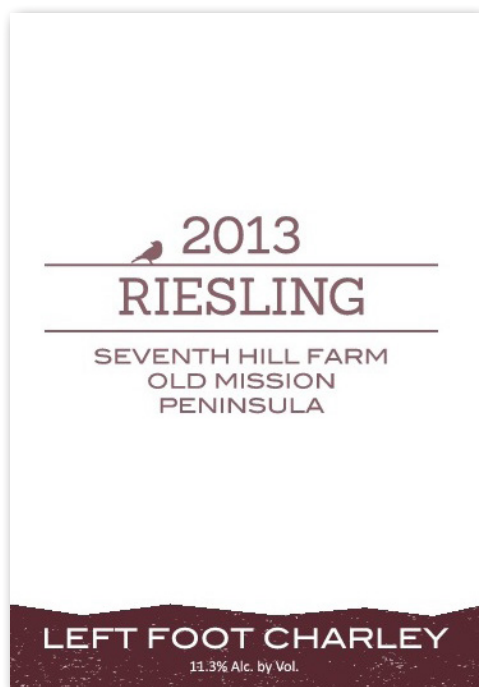


2013

SEVENTH HILL FARM

RIESLING

OLD MISSION PENINSULA, MICHIGAN



THE VINEYARD:

This 5 acre vineyard was planted in 1997. It has a perfect southern slope at the north end of Old Mission Peninsula. It typically ripens early with strong acidity and needs some residual sugar to balance. The sandy soils and aspect of the hillside give the wine very natural fruity tones.

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:

Dried apricots, fresh crescent rolls

THE LONG VERSION:

We took a very relaxed approach with this Riesling in 2013 and it has been aging in our cellar for two years in the bottle. The vintage delivered an edge that needed to be softened. We let this part of the vineyard ride a very slow fermentation throughout the stillness of winter and spring. The long aging with the yeast gave the wine a rounded counterpart to the fruity acid. It's different than any Riesling we have made from this site. Rather like nectarine jam over a soft English muffin - no butter of course.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 23.0 g/L
PH: 2.98
TITRATABLE ACIDITY: 7.8 g/L
ALCOHOL: 11.3%
CASES PRODUCED: 225
SOILS: Sandy loam
FERMENTED & AGED: Fermented over 9 weeks and aged with yeast for 5 months in stainless steel oval tanks
AGING WINDOW: 3 years

LEFT FOOT CHARLEY

WINE & HARD CIDER

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