



2011
SEVENTH HILL FARM
RIESLING
OLD MISSION PENINSULA, MICHIGAN

THE VINEYARD:

This 5 acre vineyard was planted in 1999. With the 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. Tom Scheuerman is a dedicated grape grower with many great vintages under his belt.

SEVENTH HILL FARM

APPELLATION: OLD MISSION PENINSULA
VARIETIES: RIESLING, TRAMINETTE,
PINOT BLANC, PINOT NOIR (BUBBLY)
ACREAGE: 5
YEAR PLANTED: 1997, 1999, 2011, 2012
GROWN BY: TOM & LINDA SCHEUERMAN

THE SHORT VERSION:

Dried apricot, nectarine, blood orange

THE LONG VERSION:

This wine was made under the influence and inspiration of the great Mosel wines of Germany. The goal was to balance the electric acidity with enough natural residual sugar to make the wine explode in your mouth. It has all of the building blocks to age very well for the next decade and is intended to lay down for several years before enjoying.

Great Rieslings can age with the best wines of the world and more gracefully than any. With time, the aromas will develop into a full bouquet of tropical fruits and the body will actually seem drier and richer. Why age a Riesling? Because they are incredibly cool and there is no way to mimic this phenomenon without proper care of the vines, diligent cellaring, and aging of the vintage.

HUNGRY? TRY THESE IDEAS:

Roasted chicken; flatbread with caramelized onions, bacon, and goat cheese; schnitzel; slow cooked pork; creamy cheese sauces

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 34.8 g/L

PH: 3.01

TITRATABLE ACIDITY: 8.8 g/L

ALCOHOL: 9.3%

CASES PRODUCED: 300

SOILS: Sandy loam

FERMENTED & AGED: STAINLESS STEEL OVAL TANKS

AGING WINDOW: 3-5 YEARS

LEFT FOOT CHARLEY

WINE & HARD CIDER

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