



2016 MISSING SPIRE RIESLING

LEELANAU COUNTY, OLD MISSION PENINSULA, GRAND
TRAVERSE COUNTY
MICHIGAN

THE SHORT VERSION:

Perfumes of flowers and peaches with a tropical juice quality

THE LONG VERSION:

Riesling is often discarded by nouveau wine geeks because they think they should be critical of all things sweet and that all Riesling is sweet. Both assumptions are silly. This point is often raised when talking about dry Rieslings, but it is more relevant when talking about a naturally sweet Riesling. Sugar is the most critical portion of the grape and leaving some in the wine is an art. This Riesling is a blend of grapes from our higher acid and higher ripening sites in 2016. We capture balance by halting the fermentation with cold. This is important because the resulting sugar balance is more natural tasting than a wine sweetened after fermentation. This also prevents the alcohols from being excessively high in the presence of added sugar which can create an overly flabby wine.

With sweet wines it is important to remember that they will age beautifully if fermented from excellent fruit. This wine will continue to develop aroma and flavor in the bottle for several years. The beauty and pleasure they provide in their youth is only amplified over time.

WHERE IS THE MISSING SPIRE?

The label refers to the center spire of the old asylum where LFC is located. The spire was torn down in the 1960s as part of a fire deterring mentality. It was the most ornate section of the building and there is a noticeable vacancy where the spire once stood. There is a hope that someday it will be re-built. Until then, it is just a memory.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 37 g/L
PH: 2.86
TITRATABLE ACIDITY: 8 g/L
ALCOHOL: 9.4%
CASES PRODUCED: 200
SOILS: Sandy loam, silt, clay
FERMENTED IN: Stainless steel
AGING WINDOW: 6 Years

LEFT FOOT CHARLEY
WINE & HARD CIDER

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