



2017 MISSING SPIRE RIESLING

GRAND TRAVERSE COUNTY, OLD MISSION PENINSULA

THE SHORT VERSION:

Peaches, honeysuckle, and tropical fruit

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 2017. 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.

WHAT 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: 22 g/L

PH: 3.03

TITRATABLE ACIDITY: 7 g/L

ALCOHOL: 11%

CASES PRODUCED: 329

SOILS: Sandy loam, silt, clay

FERMENTED IN: Stainless steel

AGING WINDOW: 6 years

84% Engle Ridge Farm

APPELLATION: Grand Traverse County

VARIETIES PLANTED: Riesling, Chardonnay,
Gewurztraminer, Cabernet Franc

ACREAGE: 6

YEAR PLANTED: 2009

GROWN BY: Ken and Jan Engle

11% Rosi Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling

ACREAGE: 2

YEAR PLANTED: 2010

GROWN BY: Bob and Penny Rosi

3% Chown Family Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling

ACREAGE: .8

YEAR PLANTED: 2010

GROWN BY: Glen and Rebecca Chown

2% Bird's Perch

APPELLATION: Old Mission Peninsula

ACREAGE: 1

YEAR PLANTED: 2002

GROWN BY: Lindsey Schulert

LEFT FOOT CHARLEY

WINE & HARD CIDER

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