



### **THE VINEYARDS:**

#### **Seventh Hill Farm**

APPELLATION: Old Mission Peninsula  
GROWN BY: Tom and Linda Scheuerman

#### **Engle Ridge Farm**

APPELLATION: Grand Traverse County  
GROWN BY: Ken and Jan Engle

#### **Rosi Vineyard**

APPELLATION: Old Mission Peninsula  
GROWN BY: Bob and Penny Rosi

#### **Château Fiasco**

APPELLATION: Old Mission Peninsula  
GROWN BY: Glen and Rebecca Chown

#### **Terminal Moraine**

APPELLATION: Old Mission Peninsula  
GROWN BY: Lisa Reeshorst

#### **Longcore's Yard D'Vine**

APPELLATION: Old Mission Peninsula  
GROWN BY: Jim and Mim Longcore

#### **Bird's Perch**

APPELLATION: Old Mission Peninsula  
GROWN BY: Lindsey and Jordan Schuler

# 2018 MISSING SPIRE RIESLING

GRAND TRAVERSE COUNTY, OLD MISSION PENINSULA  
MICHIGAN

### **THE SHORT VERSION:**

Peaches, honeysuckle and tropical fruit qualities

### **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 2018. 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: 39 g/L

PH: 3.05

TITRATABLE ACIDITY: 8.8 g/L

ALCOHOL: 9.6%

FERMENTED IN: Stainless steel

AGING WINDOW: 6 Years

## LEFT FOOT CHARLEY

WINE & HARD CIDER

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