



WHY SCREW CAP?

We have been documenting the development of our wines under cork and screw cap for 5 vintages now.

Through the years we have learned that the cap has the ability to preserve the fruit qualities in the vintage longer than cork. The cork requires a bit more sulfur dioxide and while it allows the wines to develop patina and beautiful aged qualities, we feel this happens a little too quickly with our delicate wines. Screw caps are not perfect and require diligent cellar practices to make sure that the wine will not become "Dick Clark-like" and never age. Through our experiments in aging we feel confident that this closure will protect the youthful fruit we work so hard to grow in the vineyard, yet allow the wine to develop into maturity.

2013 STUMBLE

OLD MISSION PENINSULA, MICHIGAN

THE SHORT VERSION:

50% RIESLING 50% GEWÜRZTRAMINER
Soft citrus, grapefruit, exotic, tropical

THE LONG VERSION:

One morning in the cellar, we stumbled across an exciting blend. Melding Gewürztraminer with Riesling makes a wine that can be spicy and full of tropical fruit, but finishes clean and cool. Sunlight makes this wine really glow. Open one on a bright day when you deserve to stumble into quiet relaxation.

HUNGRY? TRY THESE IDEAS:

Spicy Asian dishes, Tom Yum, Pad Thai, curry

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 25.0 g/L

PH: 3.0

TITRATABLE ACIDITY: 9.7 g/L

ALCOHOL: 11.5%

CASES PRODUCED: 649

FERMENTED & AGED : Stainless steel

LEFT FOOT CHARLEY

WINE & HARD CIDER

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