



# 2011

## TALE FEATHERS VINEYARD

# PINOT GRIS

OLD MISSION PENINSULA, MICHIGAN

### THE SHORT VERSION:

Petrichor (the smell of fresh rain on pavement), melon, pistachio, cream, apple

### THE LONG VERSION:

Pinot Gris is the mysterious, grey sister in the Pinot family. She's not as flamboyant as Blanc and not as popular as her cheerleading sis Noir. Gris reads from tomes of the great poets in the corners of bustling coffee bars not caring if she gets noticed but not shying away from conversation either. Gris has high alcohol, deep earthy tones from the barrels, and an overall darker fruit personality than most white wines. This gives a beautiful unraveling quality to the flavors. This is the type of wine that deserves to be consumed slowly and steadily with great introspection.

### HUNGRY? TRY THESE PAIRINGS:

Salads, stuffed mushrooms, liverwurst, tahini, hummus, mellow flavored soft cheese

### WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 2 g/L

PH: 3.45

TITRATABLE ACIDITY: 7.2 g/L

ALCOHOL: 13 %

CASES PRODUCED: 300

SOILS: Sandy loam

Fermented & Aged: 9 months in old French Oak puncheons

AGING WINDOW: 3 years

### THE VINEYARD:

This 2 acre site sits on the opposite side of our Pinot Blanc vineyard. Facing west in sandy loam soil, it overlooks Grand Traverse Bay. It was planted in 2003 and has just started to reveal its potential as a heavyweight white wine. Gris ripens easily in our region. We like to let this one hang on the vine deep into the season. This allows us to make wines of depth, power, and complexity.

### TALE FEATHERS VINEYARD

APPELLATION: Old Mission Peninsula

VARIETIES: Pinot Gris

ACREAGE: 2

YEAR PLANTED: 2003, 2010

GROWN BY: Gary and Theresa Wilson

**LEFT FOOT CHARLEY**  
WINE & HARD CIDER

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