



2017 PINOT GRIS

TALE FEATHERS VINEYARD
OLD MISSION PENINSULA, MICHIGAN

THE SHORT VERSION:

Light oak and dried apricot

THE LONG VERSION:

Pinot Gris is the mysterious, grey sister in the Pinot family. She's not as adventurous 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.

This small bottling came from a selection of the 2.5 acre Tale Feathers Vineyard on Old Mission Peninsula. We chose to ferment and age the wine in two very old French oak puncheons (500L) for ten months. The subtle oxygen mingles with the tannins and mellows the wine to reveal a distinct Northern Michigan Pinot Gris.

THE VINEYARD:

This 2 acre site sits on the opposite side of our Pinot Blanc vineyards. Facing west in sandy loam soil, it overlooks West 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 PLANTED: Pinot Gris
ACREAGE: 2.5
YEAR PLANTED: 2003, 2010
GROWN BY: Gary and Theresa Wilson

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L
PH: 3.3
TITRATABLE ACIDITY: 6 g/L
ALCOHOL: 13%
FERMENTATION AND AGING: French Oak puncheons
CASES EXPECTED: 90
AGING WINDOW: 3 years

LEFT FOOT CHARLEY
WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 leftfootcharley.com