

# 2017 BLAUFRÄNKISCH RESERVE

OLD MISSION PENINSULA

## THE SHORT VERSION:

black pepper, earth, and brambleberry

## THE LONG VERSION:

Blau as in blue, Frank as in French, Isch as in ...well...ish. The black pepper, earth, and brambleberry flavor combination is going to evolve over the next several years.

As we were assembling the blend for our 2017 Blaufränkisch (long sold out) we found seven barrels that had an extra quality that deserved a little more time to age. These barrels showed a combination of ripe acidity and tannins from both the grape and the barrels which needed a little more time to soften. Underneath was a deep earthiness and spicy fruit. We kept these separate and in the barrels for an additional six months. The wine did soften, but not fully. We liked the fruit and texture and did not want to lose that edge, so we bottled the wine and left the bottles unlabeled so temptation to sell could not play a role. At times I felt like Ulysses strapped to the mast, enraptured by the siren's call. But the ship moved past this peril and now we have a wine that is ready. This blend came from our oldest and newest Blaufränkisch vineyards on Old Mission Peninsula.

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.48

ALCOHOL: 12.8%

CASES PRODUCED: 140

AGED : 15 months French oak AGING

WINDOW: 12 years



## THE VINEYARDS:

### MacDonald Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES: Pinot Gris, Blaufränkisch

ACREAGE: 1

GROWN BY: Bill and Margaret  
MacDonald

### Swanson Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Blaufränkisch,  
Chardonnay

ACREAGE: 2

GROWN BY: The Swanson Family

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