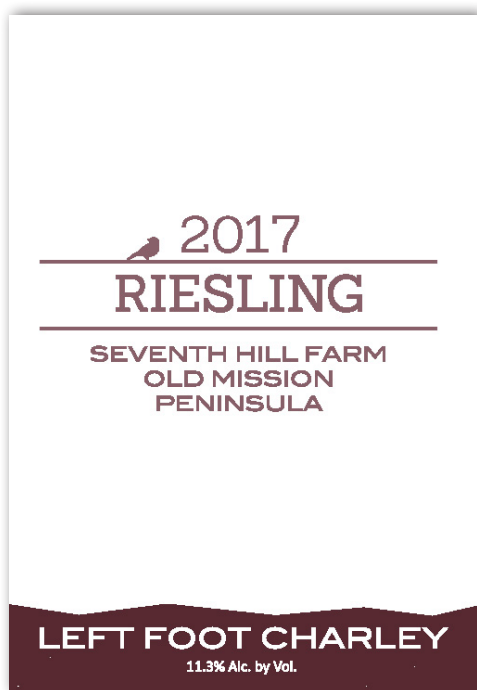


2017
SEVENTH HILL FARM
RIESLING
OLD MISSION PENINSULA, MICHIGAN



THE SHORT VERSION:

Fresh apricot, honeysuckle, light perfume

THE LONG VERSION:

When the Seventh Hill Farm Vineyard was awarded its first Jefferson Cup for the 2011 vintage I was thrilled; the farm really deserved it. These vines were planted in 2000 and have been immaculately cared for by Tom and Linda Scheuerman. When it earned its second Jefferson Cup in 2012, I couldn't help but think how rare it is for a baseball team to win consecutive World Series titles and I knew I was part of something extraordinary. The 2017 vintage was just awarded its third Jefferson Cup and I am absolutely humbled. We have only produced nine vintages and 33% have earned one of the most prestigious American wine awards possible.

This vintage was fermented with a combination of chosen and volunteer yeast and were allowed to age on the lees for about seven months. Any residual sugar that lingers was produced by the vines and not necessarily a function of our decisions, except that we knew we liked it and wanted it to stay with the wine.

THE VINEYARD:

This 5 acre vineyard was planted in 1999. It has a perfect southern slope of sandy loam soils at the north end of Old Mission Peninsula which gets intense sun exposure all day. The vineyard typically ripens early with strong acidity.

SEVENTH HILL FARM

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling, Traminette,
Pinot Blanc

ACREAGE: 5

YEAR PLANTED: 1997, 1999, 2000, 2011, 2012

GROWN BY: Tom & Linda Scheuerman

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 6 g/L

PH: 3.05

TITRATABLE ACIDITY: 7.5 g/L

ALCOHOL: 12.5%

CASES PRODUCED: 200

SOILS: Sandy loam

FERMENTED & AGED: 12 months in stainless steel

AGING WINDOW: 5 years

LEFT FOOT CHARLEY

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