



# 2016 ROSÉ

OLD MISSION PENINSULA

## THE SHORT VERSION:

100% lightly filtered Cabernet Franc

## THE LONG VERSION:

This dry Rosé was produced from ripe Cabernet Franc grapes on the Old Mission Peninsula. The fruit was ripening very fast in 2016 and it attracted a local hive of honey bees. We had to pick quickly among the bees to salvage the crop so we could make this rare rosé. No bees were injured nor did anyone get stung in the making of this wine! We were able to get just under 1 ton of fruit which made 80 cases. The juice was held with the skins for 6 hours to get the pale salmon pink color and very slight spiciness. Because of the small lot we took a hands off approach and let the wine age quietly in stainless steel.

## THE VINEYARD:

Jim's vineyard is tucked against the sheltering woods facing East Grand Traverse Bay. It sits off the deepest point in the water and has unexpected buffering from the early and late frosts.

This wine did not see modern filtering or stabilizing techniques and therefore could throw crystals if it is chilled too much or for too long. We recommend storing this wine no colder than 45°F. The crystals are harmless cream of tartar that form naturally in all wines. They do not affect the flavor or aromas. If you see them, simply decant the wine and enjoy.

## Longcore's Yard D'Vine

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling, Cabernet Franc

ACREAGE: 1

YEAR PLANTED: 2002

GROWN BY: Jim and Mim Longcore

## WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.2

TITRATABLE ACIDITY: 7 g/L

ALCOHOL: 12.1%

FERMENTATION AND AGING: Stainless steel

CASES PRODUCED: 80

AGING WINDOW: Drink now, with friends!

# LEFT FOOT CHARLEY

WINE & HARD CIDER

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