



### 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

# 2019 PINOT GRIGIO

TALE FEATHERS VINEYARD  
OLD MISSION PENINSULA, MICHIGAN

### THE SHORT VERSION:

bright apple and firm acidity

### THE LONG VERSION:

We take a traditional approach and definition when working with the Pinot Gris grape. Pinot Grigio is the Italian expression. In this style of wine we are looking for primary fruit characteristics to balance a firm and present acidity. To achieve this we like to keep the yeast and aging to a minimum. Within the Gris skins sits a host of aromatic compounds. By soaking the fruit with the skins for several hours we are able to leach those into the juice. Later during the fermentation they are broken apart and ready to volatilize. By keeping the wine in stainless steel and avoiding long yeast contact we are able to preserve this pretty and delicate aromas to reveal an apple-like freshness. This blends with the acids in the wine to give you a classic warm weather sipper that really shows off in the glass. It is bright and lively. Note the very pale tone of color in the wine. That comes from the stable color compounds in the skins that lingered in the juice.

### WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L  
PH: 3.23  
TITRATABLE ACIDITY: 7.7 g/L  
ALCOHOL: 12.3%  
FERMENTATION AND AGING: Stainless steel  
CASES: 313  
AGING WINDOW: 3 years

**LEFT FOOT CHARLEY**  
WINE & HARD CIDER

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