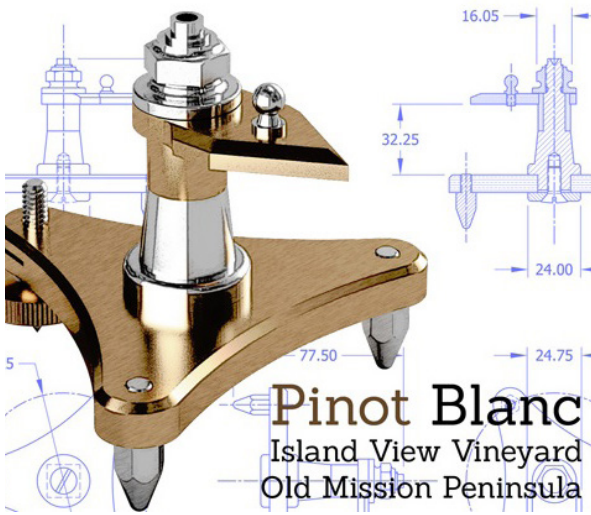


2018
ISLAND VIEW

PINOT BLANC

OLD MISSION PENINSULA, MICHIGAN



THE SHORT VERSION:

Fresh apple and pear

THE LONG VERSION:

This Pinot Blanc is changing the wine world's perception of the grape. Ours is not the bland blender most people associate with classic Pinot Blanc. Instead, our vines release a wonderful aromatic presence of fresh apples and pears. The vines are thinned by hand 6 times throughout the growing season to ensure that every cluster gets the proper amount of sunlight and every shoot is carefully positioned so that the leaves can receive the maximum amount of light as well. The fruit is hand-harvested by friends and family in a joyous celebration of wine, work, and food.

Once in the winery we quickly press to minimize skin contact and reduce the potential for bitterness. The juice ferments for about 10 weeks in cool oval shaped tanks. These tanks help to incorporate the yeast into the flavor profile which adds weight and roundness to the palate. Once fermentation is complete, we continue to age the wine for another 10 months with the yeast.

This protects the delicate aromas and allows all the flavor components to meld together. The result is a complex and rich white wine.

WINE GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

PH: 3.33

TITRATABLE ACIDITY: 7.65 g/L

ALCOHOL: 11.9 %

CASES BOTTLED: 338

AGING WINDOW: 3-5 years

THE VINEYARD:

The Island View Vineyard is Michigan's oldest Pinot Blanc planting dating back to 1995 –last century! There are 1100 plants farmed under the watchful eye and expert hands of Werner Kuehnis.

Island View Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: 1

YEAR PLANTED: 1995

GROWN BY: Werner and Margrit Kuehnis

LEFT FOOT CHARLEY

WINE & HARD CIDER

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