



### **THE VINEYARD:**

Engle Ridge Farm is tucked into the silt and clay hills of Northern Grand Traverse County east of the bay near Yuba. It is one of the only vineyards in this area. Farmer Ken Engle has been farming this land since 1969 (incidentally the birth year of our winemaker). The grapes are a recent extension of his farm and were planted in 2007. Ken understands process and brings a long term vision to his practice. Shortcuts do not exist. He views the order this way- "Grow healthy dirt first". He practices biological farming which encourages diversity in the microbiology of the soil. From here the roots can support the plant.

#### **Engle Ridge Farm**

APPELLATION: Grand Traverse County  
VARIETIES PLANTED: Riesling, Chardonnay,  
Gewürztraminer, Cabernet Franc  
ACREAGE: 6  
YEAR PLANTED: 2009  
GROWN BY: Ken and Jan Engle

# 2013

## ENGLE RIDGE FARM

# CHARDONNAY

GRAND TRAVERSE COUNTY, MICHIGAN

### **THE SHORT VERSION:**

Chestnut, vanilla, bread dough, fig, and caramelized pear

### **THE LONG VERSION:**

We aged the wine with the yeast for 8 months and stirred every 28 days. After this period the wine was racked and the best barrels were chosen for this blend. The Chosen were aged for another 8 months prior to bottling to allow for natural settling. We bottled the wine and left it unfiltered.

Unfiltered does not equal "better" or "more honest" or anything other than that it was not filtered. In this particular case we felt it was more appropriate for the wine to remain unfiltered because we had the time and ability to let the wine age properly. As it aged, complexities developed and the wine proved to be stable. It did not need to be filtered. There is a slight sediment that will form. This is beneficial because the small amount of yeast and solids left in the bottle will continue to act as an antioxidant, preserving the qualities of the wine. The yeast will continue to break down and contribute to a lush mouth-feel as the wine ages.

If you do not like the look of a slight haze, prepare the wine 24 hours prior to drinking by slightly agitating the bottle to dislodge any sediment from the glass. This is similar to the riddling process of fine champagne. Then stand the bottle upright at serving temperature overnight. Decant before serving.

### **WINE GEEK TECHNO SPEAK:**

RESIDUAL SUGAR: 0  
PH: 3.35  
TITRATABLE ACIDITY: 6.1g/L  
ALCOHOL: 12.6%  
CASES PRODUCED: 50  
FERMENTED & AGED : 90% French Oak, 10% Stainless steel  
AGING WINDOW: 2 Years

# LEFT FOOT CHARLEY

WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 [leftfootcharley.com](http://leftfootcharley.com)