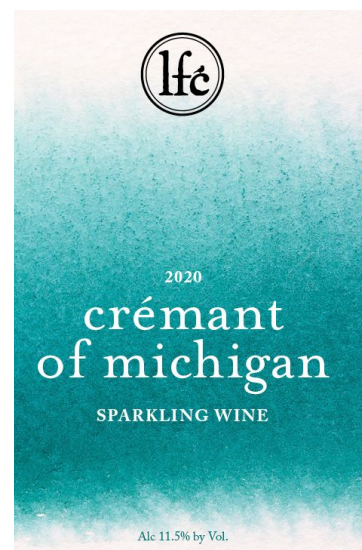


2020 CRÉMANT OF MICHIGAN

47% Chardonnay, 44% Pinot Blanc,
5% Auxerrois, 4% Pinot Noir



Crémant is a designation used for sparkling wines not made in Champagne. They can be made anywhere and often reflect blends of local significance. The bubbles for Crémant are always made by yeast and not force carbonated. We ran the second fermentation in a closed tank. Once the yeast ate up the sugar we were left with a slightly dry, clean sparkling wine. This style produces a fruit forward sparkling wine similar to Prosecco. This wine is intended to drink young.



THE VINEYARDS

Shangri-La Too Farms

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc

ACREAGE: 1

GROWN BY: Louis Santucci and

Irene van

Harten

Eden Hill Vines

APPELLATION: Benzie County

VARIETIES PLANTED: Chardonnay,

Blafränkisch

ACREAGE: 5

GROWN BY: Michael and Nancy

Call

Lyon Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Pinot Blanc,

Kerner, Auxerrois, Blafränkisch,

Chardonnay

ACREAGE: 11.33

GROWN BY: The Lyon Family

Swanson Vineyard

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED:

Blafränkisch, Chardonnay

ACREAGE: 2

GROWN BY: The

Swanson Family

WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: 12 g/L

PH: 3.03

TA: 10.1 g/L

ALCOHOL: 11%

CASES PRODUCED: 300

AGED: Stainless Steel

AGING WINDOW: 2 years