

2021 KERNER

Old Mission Peninsula



When we taste Kerner there is little to compare so it gets an opportunity to stand on its own merits. Too often taste and aroma profiles are established as models by one climate or terroir. This creates a lemming mentality in the wine world and stifles the inherent expression found in unique vineyards. Kerner doesn't have these rules yet so it gets to tell us what it should taste like.

In our opinion, Kerner is poised to become a very significant grape in Michigan. The grape has a penchant for cool climate aromatics and ripens with low enough acidity to warrant a dry wine in most vintages.

This dry wine is good for the farmer, the wine maker, the consumer, and the cellar. As interest in delicate dry wines continues to grow across the country, Michigan Kerner offers a distinct vinifera varietal from a very unique terroir. Kerner has a feathery light texture with honest and simple floral aromas.



THE VINEYARD

Island View Orchard

APPELLATION: Old Mission Peninsula
VARIETIES: Pinot Gris, Blaufränkisch, Northern Spy Apples, Chardonnay, Kerner, Auxerrois
ACREAGE: 11.33
GROWN BY: John and Gloria Lyon

WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: .1 g/L
PH: 3.41
TA: 4.95 g/L
ALCOHOL: 12.6%
CASES PRODUCED: 375
FERMENTED: 3 Months Oak Puncheons
AGED: 3 Months Stainless Steel
AGING WINDOW: 6 years