

# 2021 AUXERROIS

## Old Mission Peninsula

Auxerrois is one of the noble varieties of Alsace and is well suited to our conditions in Northern Michigan. The grape ripens early with very low acidity. This gives us an opportunity to incorporate the juice into other wines - Pinot Blanc, Murmur, Luthier - to help round out the mid-palate, but of late we are also bottling the wine as a single varietal.

In 2021 the Auxerrois vineyard moved into its next phase of development. In previous years we were still figuring out how best to grow the plants, the ideal harvest parameters, and the best fermentation techniques. 2021 was the culmination of a lot of experience. The warm vintage brought on early ripening for which we were prepared. We had to take the fruit before the acid dropped too low and the fruit began to deteriorate. Knowing that the crop ripens quickly from past vintages gave us an advantage.

We also approached fermentation a little more aggressively. We have noticed that the fermentation was a bit sluggish over the years, often halting itself before completion. In 21 we integrated a higher yeast population, ran the fermentation warmer, added oxygen bubbles during fermentation, and stirred often to encourage the yeast to eat all the sugar. This resulted in a balanced dry wine with healthy lees for aging.

This vintage is the beginning of a new era for the varietal at LFC and we are excited about its future. It's a perfect example of how growing grapes and making wine takes years because there are no formulas for success. Each vineyard and vintage requires years of experience to help navigate the course.

### THE VINEYARD

Lyon Farm/Island View Orchard

Appellation: Old Mission Peninsula

Varieties: Pinot Gris, Blaufränkisch, Chardonnay,

Kerner, Auxerrois, Northern Spy apples

Acreage: 11.33

Grown by: The Lyon Family



### WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: 4 g/L

PH: 3.37

TA: 5.85 g/L

ALCOHOL: 12.6%

CASES PRODUCED: 254

AGED: Stainless steel

AGING WINDOW: 3 years