

2021 MURMUR

Michigan

55% Pinot Blanc, 22% Pinot Gris, 12% Chardonnay,
8% Traminette, 3% Riesling

Those swirling clouds of starlings you see swooping and diving like a single black spirit over the vineyards are called murmurations. They love grapes as much as we do and can clean the fruit out of a ripe vineyard in an afternoon. We named this full-bodied, dry white wine after these voracious foes in trust that they would be appeased and spare us our harvest.

This wine murmurs with fruit-buzzed energy. We fermented each lot independently before blending. Each year the wine is unique. Year to year we select different varietals and winemaking techniques to create the murmur blend. In this year's vintage, the Chardonnay has been fermented and aged in older oak puncheons which amps up the mouthfeel and body.

THE VINEYARDS

Seventh Hill Farm

Appellation: Old Mission Peninsula
Grown by: Tom and Linda Scheuerman

MacDonald Vineyard

Appellation: Old Mission Peninsula
Grown by: Bill and Margaret MacDonald

Island View Vineyard

Appellation: Old Mission Peninsula
Grown by: Werner and Margrit Kuehnis

Eden Hill Vines

Appellation: Benzie County
Grown by: Michael and Nancy Call

Prairie School Vineyard

Appellation: Old Mission Peninsula
Grown by: Rick and Peg Frederick

Rosi Vineyard

Appellation: Old Mission Peninsula
Grown by: The Rosi Family



wine specs

RS: 0 g/L

PH: 3.46

TA: 5.4 g/L

ABV: 12.4%

480 cases

Aged: Stainless steel and
French Oak Puncheons
Aging window: 2 years