STUMBLE

Old Mission Peninsula

45% Pinot Blanc, 22% Riesling, 17% Gewürztraminer, 6% Auxerrois, 6% Kerner, 4% Pinot Gris

Many years ago, we stumbled into a surprising blend in the cellar - Riesling and Gewürztraminer, when blended, makes for an excellent wine with expressive aromatics that really show off in the glass.

This is a different blend than past vintages, and is also slightly less sweet. It is a non-vintage blend of 2020 and 2021 fruit. We decided to update the label to express a more reflective tone.

The bricks are an homage to the upper walls in our Barrel Room, housed in a 19th century root cellar.

This wine has aging potential. We changed the bottle from clear to amber glass because light exposure from a clear bottle can mitigate longevity. The cork was chosen over a screw-cap closure for a similar reason: we want this wine to show its development over time.

THE VINEYARDS

Seventh Hill Farm

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

Lyon Farm/Island View Orchard

Appellation: Old Mission Peninsula Grown by: The Lyon Family

Island View Vineyard

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

Manigold Vineyards

Appellation: Old Mission Peninsula Grown by: Rob and Lois Manigold

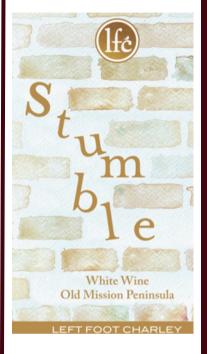
Prairie School Vineyard

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

Tale Feathers Vineyard

Appellation: Old Mission Peninsula Grown by: Gary and Theresa Wilson





wine specs

RS: 10 g/L

PH: 3.23

ABV: 11.1%

245 cases

Aged: Stainless

Aging window:

3-5 years

Shangri-La Too Farms

Appellation: Old Mission

Peninsula

Grown by: Louis Santucci and Irene Van Harten