

2022 MURMUR

Michigan

60% Pinot Blanc, 20% Pinot Gris, 13% Chardonnay,
5% Traminette, 2% Kerner

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 Kerner has been fermented and aged in oak puncheons which amps up the mouthfeel and body.

THE VINEYARDS

Seventh Hill Farm

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

MacDonald Vineyard

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

Island View Vineyard

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

Lyon Farm/Island View Orchard
Appellation: Old Mission Peninsula
Grown by: The Lyon Family
Kerner

Eden Hill Vines

Appellation: Benzie County
Grown by: Michael and Nancy Call
Chardonnay

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
Pinot Gris



wine specs

RS: 0 g/L

PH: 3.3

ABV: 13%

380 cases

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