

LEELANAU

CELLARS



2016 BACO NOIR

WINE SPECS:

Appellation: Leelanau Peninsula
Composition: 90% Baco Noir, 10% Barbera
RS: 1.25%
ABV: 10.50%
TA g/L: 6.0
pH: 3.6
Bottling Date: 07.30.18
Cases Produced: 385

TASTING NOTES:

This fuller-bodied red come from an older vine giving it a rich flavor. With hints of berry and raisin flavors, this wine is perfect for

VINEYARD NOTES:

Hailing from some of the oldest producing vines in Michigan, our Pleasant Hill Baco Noir is an early ripening variety and is typically the first to harvest. High acidity is another trait of this hybrid, making this variety a worthwhile challenge in creating a dry, balanced red. The grapes for this vintage were destemmed and crushed into a stainless steel fermenter, where the must cold soaked for 48 hours prior to primary fermentation. A yeast with a tendency to metabolize some of the elevated acids was used in the initial fermentation. As the forming wine approached dryness, the must was pressed off its skins into barrels and a malolactic fermentation was inoculated. After both fermentations were complete, the wine was left to age in 100% French Oak for 12 months before being racked back into a stainless steel tank for a lengthy cold storage period. Eventually, the Total Acidity had been manipulated to an approachable level and was ready for the bottle!

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