

LEELANAU

CELLARS



BUBBLY ROSÉ

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Baco Noir

RS: 2.10%

ABV: 10.60%

TA g/L: 6.23

pH: 3.60

Bottling Date: 10.22.2018

Cases Produced: 661

TASTING NOTES:

Aromas of candied plums, strawberries, and wildflowers will tantalize your nose while flavors of fresh tart cherries, raspberries, and cranberries enliven your palate. This rosé has a distinctly acidic quality which rolls over your taste buds. The wine's low alcohol content makes it great for year-round enjoyment.

VINEYARD NOTES:

From our most stubborn vineyard site, this product is an example of concessions between the winemaker and the Baco Noir grapes from our northern most plantings. After many years of wrestling with high acidity and lower initial sugars, it's been determined this site is ideal for rosé wines, as opposed to aged red wines. Because of this varieties' intense pigmentation, the grapes were immediately pressed after crushing. Many steps were taken to soften the high acids before, during, and after primary fermentation, including a judicious RS level. Because the carbonation affects the overall acidity, one will find higher levels of RS than its non-carbonated counterpart.

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