

LEELANAU

CELLARS



2016 CHARDONNAY



WINE SPECS:

Appellation: Leelanau Peninsula
Composition: 100% Chardonnay
RS: 0.52%
ABV: 12.5%
TA g/L: 7.6
pH: 3.5
Bottling Date: 03.07.2017
Cases Produced: 258

TASTING NOTES:

This unoaked Chardonnay's aroma jumps out of the glass. It flaunts a ripe and juicy peach nose paired with a long, lingering finish. She's full-bodied, think Marilyn Monroe.

VINEYARD NOTES:

Our first year producing an estate grown, unoaked Chardonnay. After destemming and crushing the clusters, the resulting must was cold macerated for 12 hours prior to pressing. Once the juice was clarified, it was racked into two separate fermenters. Using two different yeast strains, each lot was fermented in a cooler temperature range, allowing for a definitive fruit-forward approach. After fermentation was complete, the wine was able to rest on its lees for 3 months before finishing. This approach proved effective in showcasing depth of varietal character.

AWARDS:

2019 Silver San Francisco Chronicle Wine Competition

7161 north west bay shore drive
omena, mi 49674
www.lwc.wine
@leelanaucellars

