

LEELANAU

CELLARS



2016 DRY RIESLING

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Riesling

RS: 0.4%

ABV: 12.5%

TA g/L: 7.5

pH: 3.18

Bottling Date: 02.27.17

Cases Produced: 216



TASTING NOTES:

This bone-dry yet refreshing white boasts an abrasive start that mellows out at the finish. It has a fantastic nose of key limes and lemon custard matched with a minerality of wet stones, making for a mouth-watering acidity.

VINEYARD NOTES:

The grapes for this batch were selected from four of our Riesling blocks, each showing promise of a balanced dry wine. Grapes were destemmed and crushed into a stainless steel fermenter. The resulting juice was cool fermented in the low end of the selected yeast strains abilities. This allowed for a slow but consistent fermentation, resulting in a full, fruit-forward wine.

AWARDS:

2019 Gold San Francisco Chronicle Wine Competition

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