

# LEELANAU

## CELLARS



### GRAND RESERVE CHARDONNAY

#### WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Chardonnay

RS: 0.30%

ABV: 13.0%

TA g/L: 6.5

pH: 3.63

Bottling Date: 11.12.15

Cases Produced: 330

#### TASTING NOTES:

This full-bodied white smells of lemon meringue and candied fruits. It has a pleasant, sweet vanilla flavor on the tip of your tongue while the alcoholic taste hits the back of your throat.

#### VINEYARD NOTES:

These grapes were crushed and pressed to a stainless steel tank. After two days of settling out the solids, the clarified juice was racked off the lees to a stainless steel fermenter. A single yeast strain was used to ferment the juice. Midway through the fermentation process, a portion of the wine was racked into French Oak barrels. Both portions were fermented to dryness and a complete malolactic fermentation followed. Both portions were conditioned for one year in French Oak and stainless tanks before blending.

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