

LEELANAU

CELLARS



LATE HARVEST RIESLING

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Riesling

RS: 6.00%

ABV: 10.60%

TA g/L: 6.6

pH: 3.09

Bottling Date: 03.01.2017

Cases Produced: 595

TASTING NOTES:

Calling all hummingbirds! This sweet white offers a juicy, baked peach flavor with notes of apricot and candied lime. Its fruity aromas lend to its traditionally sweet taste.

VINEYARD NOTES:

The direction taken with this vintage is similar to that of a traditional late harvest in Germany: the grapes were among the last to be harvested. Botrytis started to settle in areas of the remaining clusters and snow was on its way. After crushing and pressing, the clarified juice was fermented at cooler temperatures in an effort to enhance the richness of the fruit. Once a desirable RS was reached, the fermentation was arrested by chilling the wine to 30°F. This wine spent minimal time on any lees so the crisp acidity offers balance to the ripe fruit.

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

