

LEELANAU

CELLARS

LATE HARVEST VIGNOLES

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Vignoles

RS: 6.00%

ABV: 12.00%

TA g/L: 14.5

pH: 3.11

Bottling Date: 07.20.2017

Cases Produced: 89



TASTING NOTES:

This dessert-style wine boasts rich caramel notes with hints of nuttiness. Its novelty kettle corn flavor presents a carnival of savory and sweet.

VINEYARD NOTES:

The Vignoles (vin-yull) used to produce this wine came in as 90% botrytis grapes, a very low pH, and a very high TA. With the cards stacked against producing anything like our vintages, it was decided to work this batch more as a novelty. The grapes were immediately pressed into oak barrels as whole clusters and utilized a yeast strain specific for situations like these. A malolactic fermentation was introduced during the primary fermentation, aka co-inoculation. The fermentation came to an end on its own roughly three quarters of a complete cycle, leaving a solid amount of residual sugar to balance the substantial acidity involved. The wine was conditioned in oak for 7 months, sur lee. It was then moved to stainless steel tank conditioning prior to bottling.

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

