

LEELANAU

CELLARS



2016 PINOT GRIGIO

WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Pinot Gris

RS: 0.24%

ABV: 12.9%

TA g/L: 5.9

pH: 3.41

Bottling Date: 03.02.2017

Cases Produced: 1115



TASTING NOTES:

This medium-bodied white offers a great balance of aromatic apricots and stone fruits. Its crisp and clean acidity enhances the juicy fruit flavors.

VINEYARD NOTES:

An estate grown product sourced from our M204 and Omena vineyards. The grapes were crushed and pressed into three stainless fermenters. Each fermentation was carried out with a different yeast strain and three different fermentation techniques. These ranged from our typical cool, slow and steady fermentation to a hot, spontaneous and fast fermentation. The resulting blend of these lots gives this vintage an impressive spectrum of aroma and flavor.

AWARDS:

2019 Silver San Francisco Chronicle Wine Competition

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

