

# LEELANAU

## C E L L A R S



### PINOT NOIR

#### WINE SPECS:

Appellation: Leelanau Peninsula  
Composition: 96% Pinot Noir, 4% Merlot  
RS: 0.70%  
ABV: 12.00%  
TA g/L: 7.04  
pH: 3.78  
Bottling Date: 04.11.2018  
Cases Produced: 225

#### TASTING NOTES:

Although this red presents tertiary notes, it's still accompanied by strong notes of spiced cherry. The rounded tannins make this wine soft and approachable.

#### VINEYARD NOTES:

The grapes for this wine came from our M204 and Omena vineyards. Each lot was kept separate and cold macerated for one day before primary fermentation ensued. Separate yeast strains worked with each lot individually and as a team when blended. Both musts were pressed roughly two thirds of the way through primary fermentation and were blended, settled, and racked into oak barrels. Malolactic fermentation was inoculated at the end of the primary fermentation. The wine was conditioned in 100% French oak barrels for 9 months before being conditioned in stainless steel tanks.

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