$L \underset{\text{C e l a r s}}{E E L A N A U}$



2017 ROSÉ

WINE SPECS:

Appellation: Leelanau Peninsula Composition: 90% Baco Noir, 10% Barbera RS: 1.25% ABV: 10.50% TA g/L: 6.0 pH: 3.6 Bottling Date: 07.30.18 Cases Produced: 385

TASTING NOTES:

Aromas of candied plums, strawberries, and wildflowers will tantalize your nose while flavors of fresh tart cherries, raspberries, and cranberries enliven your palate. This rosé has a distinctly acidic quality which rolls over your taste buds. The wine's low alcohol content makes it great for year-round enjoyment.

VINEYARD NOTES:

Baco Noir is the French-American hybrid responsible for this wine. The grapes for this vintage came from one or oldest vines situated atop Omena Bay. Because of its inherent acidity and pigment concentration, this variety can be pressed immediately after picking and maintain its intense and vibrant hue throughout the vinification process.

