

LEELANAU

CELLARS



2016 SEMI-DRY RIESLING



WINE SPECS:

Appellation: Leelanau Peninsula

Composition: 100% Riesling

RS: 0.80%

ABV: 11.70%

TA g/L: 7.75

pH: 3.17

Bottling Date: 03.01.2017

Cases Produced: 530

TASTING NOTES:

It's like the chocolate-meets-peanut-butter moment of wine. Ripe citrus notes, racing acidity, and just a kiss of sweetness create the perfect balance. With an audacious fruit aroma, this white is ideal for someone seeking a wine right in the middle.

VINEYARD NOTES:

Sourced from two of our vineyards, this wine represents the balancing act achieved by blending multiple fruit lots together, each playing a vital role in the beholder's experience. A very direct approach was applied to all aspects of vinification: each grape lot was pressed into separate tanks for settling prior to racking the clarified juice(s) into a single fermenter. Fermentation was built around the selected yeast's "happy place", giving it the opportunity to work with the juice without pushing any boundaries. Fermentation was stopped short by chilling the fermentation vessel down to 30°F, giving the wine a desirable RS level.

AWARDS:

2019 Bronze San Francisco Chronicle Wine Competition

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