



LEELANAU PENINSULA BLANC DE BLANC

Vineyard Notes: These are some of the first vineyards planted for Vinifera in the region. Ricks in Particular is well suited to bubbly wines, as the way the trellis is laid out, it allows us to maximize each plant's canopy and to carry extra canes to fill out the fruiting zones. The Chardonnay that makes this wine is a Colmar clone. No matter how hot the season gets, we will always have the acidity and structure a bubbly wine needs.

Winemaker Notes: Chardonnay is the quintessential bubbly variety. It allows the process of bubbly wines to be expressed while in addition to being the vinifera variety that may grow the best in our region. In the coldest winters where we lose Gewurztraminer and even some Riesling, Chardonnay rarely seems even bothered by the cold.

Aging: The fruit for this wine is processed via a whole cluster pressing technique. This gives us juice of optimal clarity and very little bitterness and astringency from the skins. We try to keep our base wines simple, while still allowing for varietal character expression. The secondary ferment is where this wine derives the majority of its character.

Production Notes: This wine gained its bubbles via the Charmat method. This has become our preferred technique for bubbly in how the pace of production constantly allows us to refine our technique.

VARIETAL COMPOSITION **CHARDONNAY**

ALCOHOL **12%** | RESIDUAL SUGAR **0.8%**

AWARDS

SAN FRANCISCO CHRONICLE WINE COMPETITION **GOLD**



DRY | MEDIUM DRY | MEDIUM SWEET | SWEET