



LEELANAU PENINSULA BRUT ROSÉ

The Vineyard is one of our oldest vineyards and is planted with 3.2 acres of Pinot Noir. The original philosophies behind planting and vineyard management were always well suited to grapes that will go into bubbly production. The vines are spaced farther apart, but the soil is heavy and more nutrient rich, allowing the vines to flourish and fill the trellis.

Winemaker Notes: The grapes for this wine are pressed via whole cluster technique. This means the entire cluster, stem and all, goes in the press. The press slowly increases in pressure over a long period of time with minimal break ups. This process ensures delicate extraction with the stems provided space for the juice to flow through. The press itself does not reach heavy pressures and therefore we don't extract any bitter phenolics from the stems.

Aging: the base wine does not need to age long. We blend back in a small percentage of Red processed Pinot Noir to reach our desired color. We then take it through a secondary fermentation which takes 2 weeks.

Production Notes: This Wine goes through a secondary fermentation in tank via the Charmat or Cuve Close method. This means the wines ferment in tanks to trap the bubbles in solution. The process is faster than the bottle ferment technique and creates wines that present brighter fruit tones with less of the yeasty profile of méthode champenoise.

VARIETAL COMPOSITION **PINOT NOIR, CHARDONNAY, PINOT GRIGIO**
ALCOHOL **12%** | RESIDUAL SUGAR **0.8%**

AWARDS

MICHIGAN WINE COMPETITION **GOLD**

WINE ENTHUSIAST **91**

DECANTER **89**

JAMES SUCKLING **89**

JEFFERSON CUP 🏆

TEXSOM INTERNATIONAL WINE COMPETITION **GOLD**

SAN FRANCISCO CHRONICLE WINE COMPETITION **GOLD**



DRY | MEDIUM DRY | MEDIUM SWEET | SWEET