



Tempesta 2016

Notes from the Winemakers

For those who believe Michigan can't deliver a high-quality red wine on par with the world's best wine regions, Tempesta proves them wrong. This exceptional blend is only crafted during outstanding vintages that are worthy of carrying the Tempesta label. Even then, Bel Lago's winemakers painstakingly review each barrel of wine that is considered to be a contender for the blend, choosing only the select few deemed to be the absolute best. The result is a wine perfuming temperate, dark fruit and toasted oak that uncovers a harmoniously integrated flavor experience. Floral, fruity and earthy, with hints of chocolate and leather, Tempesta is an elegant wine that's ready to impress.

— Charlie Edson, Blake Lougheed & Kyle Leppek

Composition

42% Cabernet Franc, 17% Regent, 17% field blend of red varieties, 16% Merlot and 8% Marquette

Production Notes

Each wine included in this blend is fermented on the skins for several weeks before pressing. All of the wines have completed malolactic fermentation and are aged in French and American oak barrels. After choosing the select few barrels for this wine, it is blended and returned to barrels for further aging. In total, our 2016 Tempesta spent three years in barrels.

Alc x Vol: 13.7%

pH: 3.63

TA: 6.6 g/L

RS: 0%

Vintage: 2016

Appellation: Michigan

Suggested Retail: \$44

Bel Lago Winery

6530 South Lake Shore Drive, Cedar, Michigan 49621

Phone: 231 228 4800 • www.bellago.com • info@bellago.com