



Auxerrois Moreno Vineyard Reserve 2017

Notes from the Winemakers

Closely related to Chardonnay, Bel Lago planted our first vines of Auxerrois (pronounced Awk - Sair - Wah) in 1987 and became the first in Michigan and one of the first in the country to do so. Barrel fermented and sur-lie aged in neutral oak barrels for 11 months, this wine gains concentrated aromas and flavors without absorbing any oak. Tropical fruits like passion fruit, mango and pineapple are found in the nose, while cantaloupe, lemon and a slight vanilla sweetness enrich the palate. With plenty of acidity up front, this medium-bodied wine finishes smooth, mellow and leesy.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

99% Auxerrois and 1% Chardonnay sweet reserve

Production Notes

Our Auxerrois Moreno Vineyard Reserve is barrel-fermented and aged on the lees for one year. We stir the lees at least once a month to contribute more flavor, aroma and texture. Before bottling, we added fresh Chardonnay juice from harvest to sweeten the wine and enhance its fruit profile. The lots used to create this wine were fermented with the yeasts CY3079, Melody, VL2, Elixir, ICV D254, 58W3 and Biodiva.

Alc x Vol: 13.7%

pH: 3.23

TA: 5.6 g/L

RS: 0.47%

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$16

Bel Lago Winery

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