



Auxerrois Stainless 2017

Notes from the Winemakers

This varietal has become practically tantamount to Bel Lago. Our founder, Charlie Edson first came across Auxerrois, which is closely related to Chardonnay, on a trip to the Alsace region in France. Knowing it would be uniquely suited to thrive on the Leelanau Peninsula, we planted our first vines in 1987 and became the first in Michigan and one of the first in the country to do so. Auxerrois (pronounced Awk – Sair – Wah) is a consistent producer and ripens early, yet it retains its fruit-forward profile. This wine is clean and crisp with notes of papaya, mango, guava and apricot balanced against a subtle minerality.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

92% Auxerrois, 6% Riesling and 2% Chardonnay sweet reserve

Production Notes

Historically we produce a barrel-fermented and aged Auxerrois in neutral oak barrels. However, because 2017 was such a bountiful and high quality vintage, we created our first Auxerrois produced entirely in stainless-steel tanks. To add natural residual sugar before bottling, we sweetened this wine with fresh Chardonnay juice that was saved during harvest. This wine was fermented using the yeast 58W3.

Alc x Vol: 13.3%

pH: 3.16

TA: 5.65 g/L

RS: 0.5%

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$16

Bel Lago Winery

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