



Bel Lago
VINEYARD
WINERY
& CIDERY

Edelzwicker 2017

Notes from the Winemakers

A centuries-old blend of noble varieties, Bel Lago's Edelzwicker is an amalgamation of Riesling, Gewurztraminer and Auxerrois. With a fruity bouquet of mango, peach and orange blossom, this lively wine expresses golden raspberries, honeydew melon, coconut and shortbread cookies. A medium-bodied, off-dry wine with a finish of wet stone, Bel Lago's Edelzwicker harkens back to renaissance winemaking in villas overlooking rolling vineyards.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

40% Pinot Grigio/Gewurztraminer blend, 25% Auxerrois, 15% Riesling, 10% field blend of white varieties and 10% Pinot Grigio sweet reserve

Production Notes

A blend of vinifera and hybrid grapes, these varieties were fermented in stainless-steel tanks using the yeasts Elixir, W15, R-HST, VIN 13 and 228. Fresh Pinot Grigio juice saved during harvest was added before bottling to add natural residual sugar.

Alc x Vol: 12.5%

pH: 3.1

TA: 6.2 g/L

RS: 2.25%

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$15

Bel Lago Winery

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