



Leelanau Primavera

Notes from the Winemakers

Deriving its name from the Italian word for "spring," our Leelanau Primavera certainly lives up to its designation. Like a fresh spring bouquet, this white wine blend is extremely aromatic, exuding a floral and candied fruit fragrance. Pleasant, juicy and delicious, this simple, off-dry wine is extremely fruit forward and perfect for everyday experiences. With the ideal combination of acidity, fruit, flavor and just a touch of sweetness, this wine is sure to please the most sophisticated wine enthusiast as well as the novice wine drinker. Grab a bottle and enjoy with friends on the beach, porch or anywhere relaxation and great times are had.

—Charlie Edson, Blake Lougheed & Kyle Leppek

Composition

A field blend of approximately 35 varieties of cold-hardy grapes including Cayuga, Vignoles, Seyval, Schonberger, Muscat and Riesl

Production Notes

This blend is truly an example of "wine made in the vineyard." It includes several varieties picked, pressed and fermented together, as well as single lots like Cayuga, Vignoles and Seyval blended in. All the wine used in this blend was fermented at low temperatures to produce an extremely floral and aromatic profile. Several of the wine's fermented were stopped before fully completing to capture their youthfulness and residual sugars. Yeasts used to create this wine include Vin13 and 58W3.

Vintage: Non-vintage

Appellation: Leelanau Peninsula

Suggested Retail: \$11

Alc x Vol: 11%

pH: 3.33

TA: 7.2 g/L

RS: 2.9%