



Pinot Noir Reserve 2015

Notes from the Winemakers

Crafted with grapes imported from Oregon during a difficult vintage, Bel Lago's 2015 Pinot Noir is an alliance of west coast fruit and Northern Michigan winemaking. Charred oak and hibiscus drape the nose of this peppery Pinot Noir. Notes of figs, cherries, prunes and blackberries burst through first before giving way to an oaky, soft-tannin finish. Medium bodied and crisp, this wine displays the characteristics of robust grapes treated with finesse.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

100% Pinot Noir

Production Notes

With a less than ideal harvest season on the horizon, we took the opportunity to bring in fresh Pinot Noir clones from Oregon that we do not grow. Cold soaked for several days and fermented on the skins for nearly two weeks, lots used in this wine were fermented with the yeasts AMH, 3001, RC212 and W15. It then went through malolactic fermentation and was aged in French oak barrels for 19 months.

Alc x Vol: 13.7%

pH: 3.74

TA: 6.2 g/L

RS: 0.17%

Vintage: 2015

Appellation: American

Suggested Retail: \$36

Bel Lago Winery

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