



Alc x Vol: 11.6%

pH: 3.05

TA: 7.8 g/L

RS: 2%

Bel Lago
VINEYARD
WINERY
& CIDERY

Semi-Dry Riesling 2017

Notes from the Winemakers

Expressing the rich, rejuvenating soil of the Leelanau Peninsula, Bel Lago's semi-dry Riesling truly tastes like the terroir of Northern Michigan. Scents of petrichor, lime blossom and candied fruit bounce from the glass; while tropical flavors of papaya, nectarine and grapefruit compliment the minerality. Not overly acidic and well balanced with a touch of sweetness, our semi-dry Riesling compliments a wide array of foods from spicy to rich to delicate.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

96% Riesling and 4% Chardonnay sweet reserve

Production Notes

By picking our Riesling toward the end of harvest, it allows the fruit to further ripen on the vine and develop a deeper flavor profile and mouth-feel. Fermented and aged in stainless-steel tanks, our semi-dry Riesling's fermentation was stopped before fully completing to retain some of its natural residual sugar. This wine includes Riesling lots fermented with the yeasts 228, Delta and Elixir.

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$17

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