



Alc x Vol: 13.2%

pH: 3.5

TA: 6.2 g/L

RS: 0.45%

Soleil Blanc 2017

Notes from the Winemakers

Produced in tribute to the late Bernie Rink of Boskydel Vineyard, this dry white blend was crafted from Boskydel grapes and formed by Bel Lago's winemakers. Created from hybrid grape varieties grown on the Leelanau Peninsula's first commercial vineyard, Soleil Blanc is zesty and mature. Elevating off the nose are scents of green tea, raisins, ginger and anise. Grapefruit, lemon verbena and kiwi ride over the palate through the finish. With plenty of acidity, this blend benefits from a touch of residual sugar captured through a stop-fermentation process.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

34% Lacrosse, 32% La Crescent, 11% Vignoles, 10% Seibel 10868, 9% field blend of white varieties and 4% Pinot Grigio sweet reserve

Production Notes

Crafted from grapes grown at Boskydel Vineyard, our Soleil Blanc is Bel Lago's interpretation of one of Boskydel's most popular wines. The wine was fermented in stainless-steel tanks using the yeast ICV-D47. Before fully completing fermentation, the process was stopped to retain natural residual sugars and then aged for six months. Just prior to bottling, fresh Pinot Grigio juice was added to the wine to sweeten the blend.

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$14

Bel Lago Winery

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