



Bel Lago
VINEYARD
WINERY
& CIDERY

Intensa 2015

Notes from the Winemakers

Amid an irregular vintage, Bel Lago's winemakers decided to produce a classic Bordeaux blend from fruit sourced from Oregon and Washington State. Candied raspberry and cherry waft off this wine's nose and meld with the sweet vanilla aromas of charred oak. Barrel-aged for three years, notes of bright strawberry jam meet the palate and open up to a complex finish of licorice and beefy oak. Medium-soft tannins integrate the whole blend from the mid-palate through to the finish. This wine is the perfect combination of big, ripe west coast fruit and painstaking, meticulous Northern Michigan winemaking.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

40% Cabernet Franc, 40% Cabernet Sauvignon and 20% Merlot

Production Notes

Facing a disappointing harvest due to unseasonably cold weather, we got creative and imported fresh grapes from Washington state and Oregon from vineyards similar to our own. Fermented on the skins for more than a week, each wine used to make this blend has completed malolactic fermentation and was aged in barrels for three years, a portion of which were in new barrels. Yeasts used in this blend include F15, BM45 and FX10.

Alc x Vol: 14.1%

pH: 3.74

TA: 7 g/L

RS: 0%

Vintage: 2015

Appellation: Michigan

Suggested Retail: \$65

Bel Lago Winery

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