



2022 Pinot Blanc

Harvest Dates: October 22nd - 23rd, 2022 | **Alcohol label %:** 12.0 | **pH:** 3.115 |
Acidity (TA): 10.02 | **Residual Sugar (g/L):** 6.0

Growing Conditions

Pinot Blanc grows on 3 of our farms, all within a mile of each other near the end of the Leelanau Peninsula. The peninsula narrows and we are only 1.5 miles east and 1.5 miles west of Lake Michigan/Grand Traverse Bay. This extends our growing season into early November. Pinot Blanc loves our sandy loam soils producing big, beautiful golden bunches.

Harvest

Hand harvested

Winemaking

Harvested by hand before de-stemming and pressing. Cold settled, racked and then fermentation was kicked off. Fermentation was relatively quick and completed in stainless steel tank. After fermentation the wine was racked off the lees, cold stabilized and cross flow filtered before bottling in March.

Appearance

Light yellow

Nose

Apple with hints of tropical fruit

Food Pairing

Seafood especially whitefish and scallops

