

BLANC

Clean apple aromas, zesty, stylish and refined

Blanc is our most delicate traditional method sparkling wine. This multi-vintage blend is produced from chardonnay and riesling grapes from the Leelanau Peninsula appellation, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for other, sweeter sparkling wines]. After fermentation in stainless steel tanks the young wines are blended with older, reserve wines before being bottle fermented and then aged en tirage before disgorging. Finished with a Brut dosage (0.8 % residual sugar) the wine has flavors of citrons, brioche, and delicate fruit; and is lively on the palate with a light, clean finish.

TECHNICAL INFORMATION

CEPAGE: Chardonnay 80%, Riesling 20%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 16 months minimum

DOSAGE: Brut [0.8% RS]

MAWBY
SPARKLING

