

GOLD

*Pinot red fruit, bronze soft body,
matronly wisdom*

Gold is our classic pinot noir dominated non-vintage sparkling wine. This multi-vintage blend is produced from pinot noir and chardonnay grapes from the Leelanau Peninsula, 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 and aromas of soft red fruit; crisp acidity lingers on the palate and the finish is layered and rich.

TECHNICAL INFORMATION

CEPAGE: Pinot Noir 80%, Chardonnay 20%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 18 months minimum

DOSAGE: Brut [0.8% RS]

MAWBY
SPARKLING

