

## CA 2012

*Best of the vintage, aged fruit and yeast,  
pure Leelanau*

CA 2012 is our “ode to the vintage”. The blend is 100% estate pinot noir. The grapes 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 wine is bottle fermented and then aged en tirage before disgorging. Finished with a Brut dosage (0.5% residual sugar) the wine has aromas of biscuit, ripe apples, and caramel. The wine is richly textured and earthy with lively acidity yet full body.

### TECHNICAL INFORMATION

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CEPAGE: 2012 Pinot Noir 100%

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APPELLATION: Leelanau Peninsula

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EN TIRAGE: February, 2013

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DEGORGEMENT: December, 2018

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DOSAGE: Brut Nature [0.5% RS]

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**MAWBY**  
SPARKLING

