

GRACE

*Ripe pinot aromas overlaying
yeasty bouquet, simply elegant*

Grace is a non-vintage brut rose sparkling wine, produced from pinot noir and chardonnay with a touch of regent added for color and aroma. This multi-vintage blend is produced from 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 (1.2% residual sugar) this pretty, pale rose has flavors and aromas of ripe pinot, berry-cherry fruit, the finish is clean and crisp.

TECHNICAL INFORMATION

CEPAGE: Pinot Noir, Chardonnay, Pinot Gris, Regent

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 16 months minimum

DOSAGE: Brut [1.2% RS]

MAWBY
SPARKLING

