ESTATE VINEYARDS: 100% De Chaunac

APPELLATION: Lake Michigan Shore AVA

HARVEST: October 1, 2014 @ 18.5 brix

FERMENTATION: Cool fermentation using Pasteur Red yeast in stainless-steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after 12 days.

AGING: Aged 11 months in neutral French oak barrels. Bottle aged 13 months prior to release.

BOTTLING: December 31, 2015

CHEMISTRY @ BOTTLING: 12.9% alcohol, 3.46 pH, 0.72 TA

CASES PRODUCED: 146

WINEMAKER: Wally Maurer

RETAIL PRICE: $14.00

WINEMAKER’S NOTES: This is a special release - the first time that we have vinified our De Chaunac grapes on their own – usually they are field blended with our Chelois grapes in our Wolf’s Prairie Red or Grandma’s Red. Very dark color with hints of tobacco and cedar on the nose. Dark berry and plums on the palate with licorice on the finish. Mild tannins.

Bronze Medal – Florida International Wine Competition 2017