Located in a favorable part of the Lake Michigan Shore Viticultural Area, our vineyards are situated on one of the highest elevations in Berrien County. The elevation and the prevailing breezes from nearby Lake Michigan make it a relatively frost-free site for three seasons. This large body of water moderates our climate, which allows us to ripen many varieties of grapes. Our sandy gravel loam soils are among the best for horticultures, helping us to produce high quality red and white wines.

Wally and Katie Maurer
www.domaineberrien.com

2016 LEMBERGER
LAKE MICHIGAN SHORE

ESTATE GROWN & BOTTLED
BY
DOMAINE BERRIEN CELLARS
BERRIEN SPRINGS, MICHIGAN

ESTATE VINEYARDS: Abigail’s Vineyard – 100% Lemberger
APPELLATION: Lake Michigan Shore AVA
HARVEST: October 18, 2016 at 21.4 brix
FERMENTATION: Cool fermentation using Pasteur Red yeast in stainless steel vats with hand punch-downs twice daily, followed by malolactic fermentation. Pressed after a 17 day maceration.
AGING: Aged 12 months in American & French oak barrels. Bottle aged 2 months prior to release.
BOTTLING: December 19, 2017
CHEMISTRY @ BOTTLING: 12.4% alcohol, 3.62 pH, 0.63 TA
CASES PRODUCED: 340 cases
WINEMAKER: Wally Maurer
RETAIL PRICE: $18.00
WINEMAKER’S NOTES: The 2016 vintage is round, velvety, and ready to drink now. Floral notes complement a nose of soft leather and spice. Flavors of red currant, tart cherry, cloves and pink peppercorn lead to a smooth, supple finish. Pairs perfectly with any pork or lamb dish.

Gold Medal - Florida International Wine Competition 2018