

BLANC DE BLANCS is our most delicate traditional method sparkling wine.

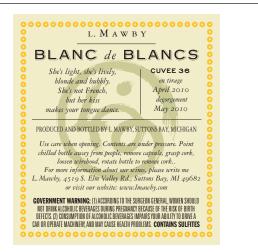
This multi-vintage blend is produced from chardonnay and riesling grapes from the Leelanau Peninsula appellation, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harderpressed juice, which contains more phenols, tannins and acids, is reserved for other 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 of citrons, butterscotch, and minerals; and is soft on the palate with a light, clean finish.



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REVIEWS & MEDALS

INTERNATIONAL EASTERN COMPETITION Double Gold Medal & Sweepstakes Winner Best Sparkling Wine

TASTINGS 89 - Highly Recommended & Best Value

MICHIGAN STATE FAIR Best of Show Gold Medal

TECHNICAL INFORMATION

CEPAGE:

Chardonnay 90% Riesling 10%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 19 months minimum

Dosage: Brut [0.8% RS]

WINERY RETAIL: 750 ml / \$25.00