



THE VINEYARD

Oxley Family Farms in Lawton, MI

Ed Oxley Farms started in 1967 when Ed & Phyllis purchased the Bitely centennial farm in Lawton, Michigan. The grapes on this farm, now Oxley Estate, were originally planted in 1868 and over 100 acres of these still remain. Being the highest point in Van Buren County, this site is tremendous for growing wine grapes. With three vineyard plantings of Chancellor, the variance in the vine age has continually produced a quality Chancellor for the Baganini Reserve brand. The farm has grown over the years to 600 acres of juice grapes, 100 acres of wine grapes and 180 acres of tart cherries, all located in Lawton. A family passionate about producing top quality grapes from the soils they work, they continued the tradition of excellence with 2nd generation son's Chris & Rick joining the farm in the 1990's.

WINEMAKING

Our Gruner Veltliner grapes are single vineyard sourced from our Ed Oxley Farms in Lawton, where grapes were hand harvested at 2 separate pickings in the early morning hours, so the fruit is cool when it reaches the winery. It is then gently pressed without crushing, to avoid any harsh extractions. After cold settling, the juice was racked directly to a temperature controlled tank for primary fermentation, where the wine undergoes a long, cool fermentation, which was 58-62F. This process extends the fermentation, which contributes to the wonderful aromatic character and natural acidity of the wine. Once the two separate pickings were complete with fermentation, they were blended to accent the grassiness of the early picking and the tropical aromas of the second picking. To best showcase the vibrant fruit this wine saw no oak or malolactic fermentation.

AGING & BLENDING

This is a bright, clean wine designed to be consumed shortly after release. There is no oak aging to weigh it down. All aging took place in chilled stainless steel tanks before bottling to preserve the fresh fruit character.

TASTING NOTES FROM NANCIE OXLEY

This Gruner Veltliner showcases what our local cool climate can do with this varietal. Beautiful acidity is balanced with bright tropical flavors of lime, grapefruit and melon. Fans of Sauvignon Blanc and Albariño will love this dry white, especially on a hot summer day!

Appellation	Lake Michigan Shore
Varietals	Grüner Veltliner
Alcohol	12%
Acid	8.4 grams per Liter
pH	3.10
Residual Sugar	0.1%
Retail Value	\$19.99
Cases	648
Food Pairing	Grilled chicken, freshwater fish, sushi, asparagus, pesto and goat cheese
UPC	885872307500%

Baganini
RESERVE

2017 GRÜNER
VELTLINER