



2021 | LEELANAU PENINSULA

BLAUFRÄNKISCH

Vineyard Notes: the Aurora Estate vineyard is known for its ribbons of clay strewn throughout the layers of highly porous sand. The clay in this soil creates a unique dynamic with the surrounding soil in how it allows water drainage to take place while also holding water in regions where the roots need it to help the vines continue to thrive during the droughts of summer. This dynamic allows the vines to thrive and focus on producing high quality fruit and not just putting out ample amounts of vegetative growth.

Production Notes: The Aurora Vineyard is the last harvested every year. This adds a little excitement every time the Blau comes in. It's a fun grape to work with, the clusters are enormous, and the fermentation aromas are expressive. The fermentation is about 3 weeks long with a focus on intense fermentation cap management to get the most varietal expression possible.

Blau is aged for a minimum of 18 months in a mix of Bordeaux and Burgundian French oak.

VARIETAL COMPOSITION **100% BLAUFRÄNKISCH**

ALCOHOL **13.2%** | RESIDUAL SUGAR **0%**

AWARDS

MICHIGAN WINE COMPETITION **GOLD**

WINE ENTHUSIAST **88**

JAMES SUCKLING **91**

JEFFERSON CUP 

TEXSOM INTERNATIONAL WINE COMPETITION **GOLD**

VINEPAIR "BEST AUSTRIAN REDS" **92 POINTS**

THE SOMM JOURNAL **95 POINTS**



DRY | MEDIUM DRY | MEDIUM SWEET | SWEET