



Bottling: 2013 cases

Blend: 100% Chardonnay

Harvest: 10/10/11

Bottled: 4/11/12

Alcohol: 13%

Residual Sugar: .6%

2012 Arcturos Sur Lie Chardonnay

This is a lovely unoaked Chardonnay from a very good vintage. The terroir component of Northwest Michigan is represented well in this wine. There are flinty and steely aromas combined with classic Chardonnay fruit flavors of apple, citrus, and pear.

Vintage Overview

2012 was a strong vintage producing high quality aromatic white wines. The extended growing degree days in combination with the well balanced amount of fruit in the vineyards yielded a superb Michigan Chardonnay.

Flavor & Aroma

Ripe citrus and pineapple flavors are followed by floral notes and subtle minerality.

Aging Potential

Good cellaring will reward the patient individual for up to ten years.

Thoughts for Food

This is a particularly food friendly wine. The medium body will stand up to savory dishes including those rich with cheese and cream sauces. At the same time the great acidity will cleanse the palate. It is an easy match for roasted meats including chicken and pork, as well as an assortment of freshwater fish and seafood.

Medals

Double Gold: 2012 International Eastern Wine Competition

Silver: 2013 Great Lakes Wine Competition

Bronze: 2012 Michigan Wine & Spirits Competition

Bronze: 2013 Michigan Wine Competition

Bronze: 2013 Finger Lakes Wine Competition