

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



2019 Unwooded Chardonnay, Big Paw

The Wine

Unwooded Chardonnay has been a classic favorite at Bowers Harbor Vineyards since 1996. A new source of Chardonnay grapes from the Big Paw Vineyard on the Leelanau Peninsula has given us an excuse to play a bit with the fermentation process. All of the fermentation for this Big Paw Chardonnay takes place in pristine stainless steel tanks. Then, we take 25% of the wine and initiate a secondary fermentation that we call a malolactic fermentation. This type of fermentation does not create more alcohol, but simply converts the malic acid in that portion of the wine to lactic acid, the softer acid found in milk products. We then combine this with the initial two thirds of the wine, producing a chardonnay with a hint of butter flavor and a silky, creamy mouth feel and finish.

The Grapes

These beautiful Chardonnay grapes are harvested from the Big Paw Vineyard, a plot of land owned by a good friend over on the Leelanau Peninsula. The soil and growing conditions vary from the vineyard plots on our own estate, allowing us to experience the results of a different terroir in the same subregion. The vineyard is small, allowing the vineyard manager to give focused attention to the health of the vines and the necessary trellising and pruning. These grapes are typically harvested early in the harvest season, often by mid-September.

DID YOU KNOW?

Fermentation is a metabolic process that produces changes in organic substances by way of enzymatic reactions. The science of fermentation is called zymology!

TECHNICAL DATA

Varietal: 100% Chardonnay
Vintage: 2019
Appellation: Vineyard: Big Paw, Leelanau Peninsula

Case Production: 25 l
pH/Residual Sugar: 0%
ABV: 12%

TASTING NOTES

Honey-crisp apple, Bartlett pear, key lime, soft and silky on the palate.

How to taste:

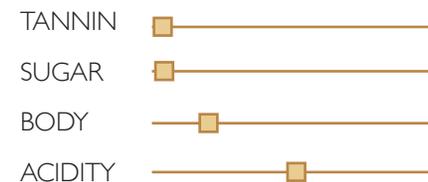
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Grilled salmon with snap peas, leeks, pancetta and a mustard cream sauce

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