

# TASTE LEARN ENJOY



## Bowers Harbor Vineyards

Old Mission Peninsula, Michigan  
www.bowersharbor.com



### 2896 Langley

#### The Wine

Our 2896 Langley is truly an exceptional wine. It bears our signature label "2896", our address here on Bowers Harbor Road. Only produced in years that lend themselves to optimal ripening of the Merlot, Cabernet Franc and Cabernet Sauvignon planted in our Langley Vineyard, 2896 is blended carefully depending on the particular vintage. Our winemaker discerns the characteristics of each particular varietal in every vintage, blending with care to achieve beautiful balance and optimal depth. Aged in toasted French Oak barrels, we suggest decanting this wine prior to enjoying. 2896 Langley boasts Gold Medals from the Jefferson Cup Invitational, the Great Lakes Wine Competition, and the Michigan Wine & Spirits Competition.

#### The Grapes

Our Cabernet Franc and Merlot, are all grown in our Langley Vineyard, with it's beautiful westerly slope toward Bowers Harbor and West Grand Traverse Bay. Named for Linda's father, the Langley Vineyard represents Bowers Harbor Vineyards' foray into producing fine red wines. The Langley Vineyard was planted in 1998 through 2001, with each year bringing the planting of a new varietal. Weather permitting, these red grapes typically hang late into our harvest season.

#### DID YOU KNOW?

*2896 Langley is a Bordeaux style wine. This means that it is composed of three of the five accepted varietals grown in the Bordeaux region of France. Blending allows each varietal to lend its particular strengths to the wine while balancing out potential weaknesses that a single varietal might possess.*

#### TECHNICAL DATA

Varietal: 50% Cabernet Franc, 50% Merlot,  
Vintage: 2016  
Appellation: Old Mission Peninsula

Case Production: 220  
pH/Residual Sugar: 0%  
ABV: 13.5%

## TASTING NOTES

Pepper, tart cherry and black raspberry express themselves on the nose, followed by dried cherry and soft tobacco on the palate. This wine can easily be cellared for 5-7 additional years.

#### How to taste:

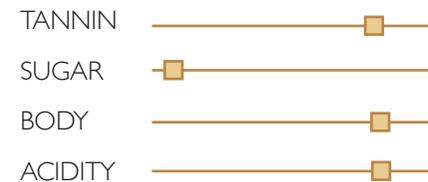
1 Look at the appearance:



2 Identify aromas and flavors



3 Determine the profile



4 What to Pair It With!

Roasted duck breast; Filet mignon with gorgonzola smashed potatoes

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