

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Cherritage

The Wine

Our lovely Cherritage dessert wine reflects a nod to our local history and our passion for distinctive wines. The heritage of our unique location here on Old Mission Peninsula is rooted in the introduction of cherry and apple orchards over 150 years ago. The orchards have in many ways defined much of the geography and economy of Old Mission Peninsula. With Traverse City bearing the title "Cherry Capital of the World", you can see why cherries are so beloved in this region. In addition, the term "meritage" suggests a well-balanced blend, and our Cherritage is the result of blending specially selected sweet and tart cherries to achieve a delicately balanced, enticing dessert wine worthy of the Cherry Capital!

The Cherries

Our Cherritage draws on three different cherry varieties grown in Northern Michigan. Two of the varieties – Montmorency and Balaton – are tart cherries with little natural sweetness. Montmorency cherries are the most widely grown tart cherries, often finding their way into pies and jams. Balaton cherries, introduced to the U.S. in 1984 and originating in Hungary, is a slightly darker red tart cherry with a fairly robust sweet-tart flavor. The sweeter Hedelfingen cherry adds a lightness and sweetness to the more sour varieties, keeping the wine balanced and semisweet.

DID YOU KNOW?

Michigan produces about 75% of the tart cherries grown in the United States. The first cherry trees in the region were planted by Peter Dougherty, a Presbyterian missionary, who also founded a mission on the little peninsula dividing East and West Grand Traverse Bays. Eventually, this peninsula was named Old Mission Peninsula.

TECHNICAL DATA

Varietal: Montmorency, Balaton, Hedelfingen
Vintage: Non-vintage
Appellation: Leelanau

Case Production: 110
pH/Residual Sugar: 6%
ABV: 19%

TASTING NOTES

Alluring aromas of baked tart and sweet cherries laced with almond, finishing on the palate with a hint of rhubarb tartness.

How to taste:

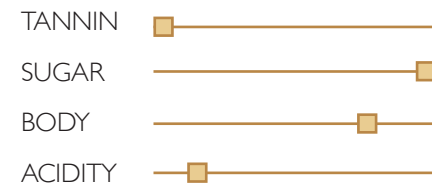
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Drizzle over brownies hot from the oven; almond cheesecake; mixed into your favorite fruity cocktail.

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