

# TASTE LEARN ENJOY



## Bowers Harbor Vineyards

Old Mission Peninsula, Michigan  
www.bowersharbor.com



### Smokey Hollow Riesling

#### The Wine

Rieslings flow plentifully from Northern Michigan vineyards, and Bowers Harbor is no exception. Offering multiple single-vineyard expressions of this wine, the Smokey Hollow vineyard leans toward the dry end of the spectrum with only .7% residual sugar. This wine boasts awards from the Jefferson Cup Invitational, the San Francisco Chronicle, the Riverside International, the Michigan Wine & Spirits Competition, the Long Beach Grand Cru, and the Pacific Rim International. Not a bad resume!

#### The Grapes

Lovingly harvested by hand from the Smokey Hollow Vineyard, the gravelly soil once provided succor to dark sweet cherry trees. Now the land nurtures these vines, lovingly trained and pruned to encourage development of healthy mature clusters. Brix levels in Riesling grapes typically range from 19 to 23 degrees Brix at harvest time. Cool Michigan nights ensure that our grapes maintain optimal acidity, keeping our Riesling racy and bright.

#### DID YOU KNOW?

*Riesling is one of the great white varietals of the world, with its incredible versatility (from bone-dry to dessert-sweet) to its terroir-expressiveness, no matter where it's grown, it's a force to be reckoned with.*

#### TECHNICAL DATA

Varietal: 100% Riesling

Vintage: 2017

Appellation: Old Mission Peninsula

Case Production: 335

pH/Residual Sugar: .7%

ABV: 12%

## TASTING NOTES

With hints of red apple and grapefruit on the nose, the palate mellows to suggest golden delicious apple and citrus zest.

#### How to taste:

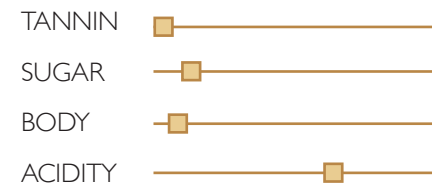
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Grilled salmon with apple and onion relish; Russet potato salad; Lemon pepper chicken.

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