



**BLANC DE NOIRS** is our companion to our Blanc de Blancs sparkling wine.

This multi-vintage blend is produced from pinot noir grapes from the Leelanau Peninsula, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for other, sweeter sparkling wines]. After fermentation in stainless steel tanks the young wines are blended with older, reserve wines before being bottle fermented and then aged en tirage before disgorging.

Finished with a Brut dosage (0.8 % residual sugar) the wine has flavors and aromas of ripe pinot; and lingers on the palate with a clean finish.

## REVIEWS & MEDALS

**MIDAMERICA WINE COMPETITION**  
Sweepstakes Award  
Best Sparkling Wine

**MICHIGAN STATE WINE COMPETITION**  
2012 Judges Trophy

**SAN FRANCISCO INTERNATIONAL WINE**  
**COMPETITION 2012**  
Silver Medal

## TECHNICAL INFORMATION

**CEPAGE:** Pinot Noir 100%

**APPELLATION:** Leelanau Peninsula

**TIRAGE AGEING:** 24 months minimum

**DOSAGE:** Brut [0.8% RS]

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