



M A W B Y

MICHIGAN'S SPARKLING WINE



F I Z Z C L U B

February, 2016

It's winter, glorious winter - snow, cold but not too cold, vines resting, waiting for spring to spring into action. This is the season of hope for the vintage of 2016. At this time, everything looks great for a large, flavorful harvest in September or October.

In the meantime, we have four fun bubblyies for you to enjoy. Three may be old friends, one is new.

The new guy is a Domaine Leelanau wine, **Northport**, a Brut from vignoles grapes [same base wine as our Cremant Classic]; aged en tirage with the yeast for 4.5 years, then disgorged this January. The secret to Northport is in the dosage, a dollop of maple syrup for the sweetening [very subtle notes of maple complement the classic vignoles fruit overlaid by yeastyness]. What a nice way to enjoy winter.

And to pair with that, we have L.Mawby **Cremant Classic**, our 100% vignoles cuvee. This cuvee was disgorged two years ago, & is beginning to develop the bottle bouquet associated with extended aging. Might be fun to taste along with Northport....

An old friend, our 'muscato' style sparkler, **Detroit** is made from muscat, traminette and riesling grapes. As with all of our tank fermented sparkling wines, we never carbonate, but capture the bubbles from the second fermentation in solution. Our sweetest wine, Detroit is finished with a dosage of 5% RS but is balanced by the natural acidity of riesling and traminette.

And we end with **Sex**, the bestselling M.Lawrence wine. Made from zinfandel, pinot noir, chardonnay, riesling, muscat and regent grapes, Sex is a tank fermented sparkling rose with a 1.3% RS dosage. M.Lawrence wines are light, lively and ready for consumption today. Have 'sex with friends' and be the life of the party!

From your friends at MAWBY - Be One With the Froth; and visit us when you can.