



TALISMØN is our most complex, elegant traditional method sparkling wine.

This field and solera blend is produced entirely from our estate Talismøn vineyard. Here pinot noir, chardonnay, vigneoles and pinot gris grapes 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 table wine]. The juice is blended with our reserve wine solera [comprised of wine from each vintage since 1992 from the Talismøn vineyard, maintained in oak] and then fermented in stainless steel tanks. After this initial fermentation, the wine is bottle fermented and aged en tirage before disgorging.

Finished with a Brut dosage (0.8 % residual sugar) the wine has baked pear fruit aromas, with a toasty accent and a fine lingering fruity finish.

**L. MAWBY**

4519 S. ELM VALLEY RD  
SUTTONS BAY, MI 49682

PHONE: 231 • 271 • 3522

FAX: 231 • 271 • 2927

EMAIL: [INFO@LMAWBY.COM](mailto:INFO@LMAWBY.COM)

WEB: [WWW.LMAWBY.COM](http://WWW.LMAWBY.COM)

## REVIEWS & MEDALS

### TASTINGS

90 - Exceptional

**THE WINE ADVOCATE** - Issue 126 - 87

“attractive creamy almond aromas... elegant, delicate, focused, dry personality... yeast, toast, and some intricate spice flavors”

### MICHIGAN STATE FAIR

Gold Medal

## TECHNICAL INFORMATION

**CEPAGE:** Pinot Noir, Chardonnay, Vigneoles, Pinot Gris Estate Field Blend

**APPELLATION:** Leelanau Peninsula

**TIRAGE AGEING:** 36 months minimum

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