



GRACE is a non-vintage brut rose sparkling wine, produced from pinot noir with a touch of regent added for color and aroma.

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 (1.2% residual sugar) this pretty, pale rose colored wine has flavors and aromas of ripe pinot berry-cherry fruit, the finish is clean and crisp.

REVIEWS & MEDALS

JEFFERSON CUP 2015
Medal of Excellence

MICHIGAN STATE 2016
Best of Class - Sparkling

TECHNICAL INFORMATION

CEPAGE: Pinot Noir 98%
Regent 2%

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 24 months minimum

DOSAGE: Brut {1.2% RS}

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