



CONSERVANCY is a special traditional method sparkling wine produced to benefit the Leelanau Conservancy. For each bottle sold, we contribute \$2.00 to the Farmland Preservation Fund of the Leelanau Conservancy, a fund dedicated to the preservation of farmland in perpetuity. This provides funding for landowners to realize some of the value of their property, while preserving the land for agricultural use.

This multi-vintage blend is produced from grapes grown in Leelanau Peninsula, which are hand-harvested and whole-cluster pressed. After fermentation in stainless steel, the young wines may be blended with older, reserve wines before being bottle fermented and then aged en tirage before disgorging.

Finished with a Extra-Sec dosage (1.5 % residual sugar) the wine has candied fruit aromas, is moderately full-bodied, with a classy, lingering fruit finish.

REVIEWS & MEDALS

GREAT LAKES WINE COMPETITION
Gold Medal

MICHIGAN STATE FAIR
Silver Medal

TECHNICAL INFORMATION

CEPAGE: Chardonnay, Pinot Noir, Vignoles, Pinot Gris

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 24 months minimum

DOSAGE: Extra-Sec {1.5% RS}

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