

Left Foot Charley Gewurztraminer Old Mission Peninsula 2021

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2021

GRAPE Gewurztraminer

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Michigan

SMALLER REGION Old Mission Peninsula

Rationale

Cows in Berkeley is an old ad campaign of Berkeley Farms Dairy, which makes on take pause... almost as much as Gewurztraminer in Michigan. While there are no commercial dairies in Berkeley's metro area, there are small plantings of gewurz in Michigan's celebrated Old Mission Peninsula outside of Traverse City. Anyone who knows me (Evan) knows this: my love for this region and the specifics of the Manigold Vineyard, home of its best take on the grape.

It has often been said that if more people were not afraid of mangling the grape's name (correctly pronounced 'guh-voorts-trah-meen-er'), they would drink more of it. The grape's roots are neither Germanic nor French; it originates from a town named 'Tramin,' located in northeastern Italy where it is called 'Traminer.'

The aromatic variety is redolent of rose petals, freesia, and honeysuckle with fruit flavors that range from lychee, nectarine, pineapple, peach, apricot, orange, and ripe cantaloupe. The inherent sweet spice notes of the namesake grape include clove, ginger, cinnamon, and allspice.

Bryan Ulbrich's Left Foot Charley is situated in the former Northern Michigan Asylum in Traverse City, Michigan, and is patterned as a Michigan version of an Austrian Heuriger – a place where aromatic and flavorful wine is an everyday event. Locals and visitors alike have come to realize that the non-traditional setting pairs perfectly with the atypical fruit sourcing and old-style winemaking that defines LFC and has made Bryan into one of the Midwest's most highly regarded vintners.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS Low

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Mandarin • Tangerine *Condition: Fresh Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Apple (Yellow) • Grape (Green) • Pear (Yellow/Brown) *Condition: Fresh, Ripe*

STONE FRUIT Peach (Yellow) • Apricot • Nectarine (Yellow) *Condition: Fresh*

TROPICAL FRUIT Mango • Guava • Lychee *Condition: Fresh, Ripe*

FLORAL Honeysuckle • Freesia • Lilac • Rose *Condition: Fresh*

HERBAL Saffron • Chamomile

OTHER SPICES Juniper Berry • Honey

ORGANIC EARTH Turned Dirt / Potting Soil

ANIMAL Musk

OAK AGING No

PERCEIVED WINEMAKING CHOICES Skin Contact