

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 / Clay
ANIMAL Musk
OAK AGING No
PERCEIVED WINEMAKING CHOICES Skin Contact