



HOLIDAY PREPAREDNESS KIT

Email us at tasting@michiganbythebottle.com if you'd like to order a full case (12 bottles) or half-case (6 bottles) from the Holiday Preparedness Kit list! Get 10% off a half-case or 15% off a full case from this list only at MBTB Auburn Hills if you order by 6 p.m. Sunday, Nov. 29.

MIX AND MATCH ANY 6 OR 12 BOTTLES! Wines available while supplies last. We will invoice you electronically for payment online and assemble your order for pickup at your convenience. All orders must be picked up at MBTB Auburn Hills.

Thank you so much for your support during this challenging year!
We hope this wine helps you survive the 2020 holidays a little easier!

Blue Water Winery

Carsonville, MI • BlueWaterWinery.com

- **Blue Water Winery Cabernet Franc 2017** (\$22): This medium-bodied dry red has bright fruit notes and hints of spice. Barrel aged for 12 months in French oak, with a lingering midpalate and nice finish.
- **Blue Water Winery Concord** (\$16): A few years in the bottle, yet still has aromas like off the vine. This concord has a nice balance, medium body, front/mid palate and almost too drinkable.
- **Blue Water Winery Oaked Chardonnay 2017** (\$22): From our vineyard. Fermented in stainless steel, aged in oak. A traditional dry wine, apple and pear, with a nice vanilla hint.
- **Blue Water Winery Pinot Noir 2015** (\$22): This dry red has notes of blackberry and black currant, with plenty of spice character.
- **Blue Water Winery Semi-Dry Riesling 2015** (\$20): BWW's most popular white wine. Refreshing with a strong acid base balanced by a semi-dry residual sugar level. Dry enough for dry wine drinkers, but sweet enough for the rest.
- **Blue Water Winery Sunrise Coast Red** (\$20): Full-bodied blend of Chambourcin and Cabernet Franc, with smoky cherry overtones.
- **Blue Water Winery When In Rome Red*** (\$22): Made with the grape Barbera; dry but fruity, with nice body and balance and medium tannins.

Brys Estate Vineyard & Winery

Traverse City, MI • BrysEstate.com

- **Brys Bubbly 2019** (\$40): Brut bubbly wine made with 70% Cabernet Franc and 30% Merlot using only estate grown grapes. This beautiful Cabernet Franc/Merlot sparkling shows hints of red

raspberry and watermelon on the nose with a soft, fruit forward mid-palate. A well balanced acidity carries the fruit to the finish

- **Brys Estate Cab/Merlot Reserve 2018** (\$24): Ripe berry flavors with light oak integration compliment this medium bodied, fruit forward wine.
- **Brys Estate Cabernet Franc Reserve 2017** (\$50): This Cabernet Franc is rich and complex with cherry and dark berry flavors; offering a luscious mouthfeel with hints of dark chocolate.
- **Brys Estate Dry Riesling Reserve 2019** (\$18): This Dry Riesling has beautiful stone fruit aromatics of white peach and apricot, with a soft and luscious mouth feel and a slight tropical finish.
- **Brys Estate Merlot Reserve 2016** (\$40): This wine offers berry and plum notes on the nose with a luscious and creamy mouth feel. Nice fruit and spice finish out this wine.
- **Brys Estate Merlot Reserve 2017** (\$40): Aged 14 months in French oak. This wine offers berry and plum notes on the nose with a luscious and creamy mouthfeel. Nice fruit and spice finish out this wine.
- **Brys Estate Naked Chardonnay Reserve 2018** (\$26): Beautiful tropical aromas of starfruit and papaya on the nose. Creamy citrus flavors on the mid-palate and well- balanced acidity makes this a delicious meal friendly wine.
- **Brys Estate Pinot Blanc Reserve 2018 / 2019** (\$22): Aromas of pear and delicious golden apple, with a clean and fresh mid palate and elegant tropical tones, make this a great wine with food as well as a refreshing summer wine on its own.
- **Brys Estate Pinot Grigio Reserve 2019** (\$22): This Pinot Grigio is made in the classic Italian style. Stainless steel fermented with well-balanced fruit flavors of lemon, orange peel and tangerine.
- **Brys Estate Riesling Reserve 2018** (\$20): This well balanced Riesling shows beautiful pear, peach and apricot aromatics. The

mid-palate shows an array of stone fruits and is soft and viscous with slight citrus tones on the finish. This 100% Estate Grown German Style wine will appeal to the sophisticated Riesling drinker.

- **Brys Estate Signature Red Reserve 2017** (\$55): This elegant and harmonious full bodied red wine showcases synergized layers of vanilla, berries, licorice, chocolate and soft tannins. A soft underlayer of coffee beans marries in with the other beautiful layers.
- **Brys Estate Signature Rosé Reserve 2019** (\$28): With inviting flavors of watermelon, strawberry, and raspberry, this wine is a must-have for summer! Made from 100% estate grown Cabernet Franc, Merlot and Pinot Noir. A true European Rosé in style, this wine was made to celebrate beautiful, sunny days. It is handcrafted and signed by our winemaker.

Burgdorf's Winery

Haslett, MI • BurgdorfWinery.com

- **Burgdorf's Winery A Maize'n Blue** (\$20): This semi-sweet wine is made from select fresh, hand-picked Michigan Blueberries that were chosen for their natural spiciness. This classic Michigan wine has a delicate flavor, making it an afternoon delight. A great compliment to cheese appetizers or a traditional Michigan salad. Served chilled, but also delicious warmed with a stick of cinnamon.
- **Burgdorf's Winery Berried Treasure** (\$19): A whimsical, semi-sweet wine with strawberry as the prominent fruit in the nose. Raspberry, black cherry and vanilla evident on the palate. Enjoy chilled or served at room temperature. Great by itself, as well as paired with pork, chicken salads or cheese appetizers.
- **Burgdorf's Winery Blackberry** (\$20): Made purely from fresh, hand-picked Michigan blackberries, this sweet wine is bursting with the rich flavor of fully-ripened fruit. Our Blackberry is a delicious wine served by itself or with dessert. It is also a great reduction poured over pork or poultry entrees. Served chilled or at room temperature.
- **Burgdorf's Winery Chardonnay Reserve 2018** (\$24): This dry, white wine is aged in French oak and cellared, contributing to its smooth, lingering finish. Prominent vanilla and toasted oak notes are evident on the palate. This is truly a cold-climate Chardonnay with buttery notes and hints of crisp citrus. Pairs well with poultry, roasted turkey and smoked salmon entrees. Great by itself, as well!
- **Burgdorf's Winery Cranberry** (\$19): A light, refreshing, sweet but tart wine. This wine is great by itself or pairs well with turkey, chicken or spicy entrees. If you like cranberries, you will love this wine!
- **Burgdorf's Winery Faye 2018** (\$24): Named in honor of our Winery's first grandchild, this Cabernet Franc is a medium bodied red wine aged in French oak for just the right amount of time to produce a wonderfully balanced red wine.
- **Burgdorf's Winery Fischer's Reserve 2017** (\$19): Named in honor of our third grandchild, this medium-bodied Chancellor has rich plum-cedar aromas and a refreshing softness on the palate followed by a hint of oak on the finish. A beer drinker's delight!
- **Burgdorf's Winery Hanky Panky** (\$17): This wonderful wine is named in memory of our winery dog, Hank. A blend of Chambourcin and Chancellor grapes, this semi-sweet wine has

hints of spice with black cherry and plum notes. Pairs well with Italian, stews and pot roasts.

- **Burgdorf's Winery Marquette** (\$19): This medium bodied dry red wine is made from a cold-tolerant grape variety called Marquette. Aromas of cocoa, vanilla and sweet cherry are prevalent. It has a wonderful floral bouquet with notes of juniper, oak and black raspberry on the finish. Pairs well with BBQ chicken and ribs, grilled foods and pastas.
- **Burgdorf's Winery Merlot 2016** (\$24): A medium-bodied, fruit-forward, dry red wine with notes of black cherry, black raspberry, pepper and chocolate on the palate. A smooth finish to this well-balanced wine is prevalent. Slightly herbaceous with notes of white pepper, blackberry, vanilla and spiced plum. Pairs well with salmon, pork or any grilled entrée!
- **Burgdorf's Winery Pear** (\$18): A semi-dry wine, made from 100% fresh pears. It is crisp and light, with notes of pear, apricot and nectar. Serve chilled.
- **Burgdorf's Winery Petite Pearl 2018** (\$29): Aged in French Oak to perfection, this dry red wine has a prevalent nose of black cherry and toasted oak. A noticeably dry mid-palate with notes of raspberry, red currant, cherry and bright berry gives way to a smooth clean finish. Pairs well with beef, pork or lamb.
- **Burgdorf's Winery Pinot Noir 2016** (\$24): This Pinot Noir is a lighter style, dry red wine that has been aged to perfection in medium-toasted French oak. Hints of cherry and raspberry are evident in this wonderfully complex wine. Great paired with pork, veal, venison, duck or lamb. Nice compliment to salads served with fruit or various cheeses. Best served at room temperature
- **Burgdorf's Winery Pinot Noir Rosé 2016** (\$23): A delicious dry rosé with prominent cherry notes and hints of pomegranate and blackberry. A sense of grapefruit on the palate leaves a tart yet balanced finish, making it a great complement to pork, veal or turkey dishes.
- **Burgdorf's Winery Spartan Reserve - Bourbon Barrel 2018** (\$32): This Chambourcin is a wonderful dry, red wine aged to perfection in bourbon barrels for 6 months, giving it the unique, charred bourbon-like essence. Notice flavors of blackberry, chocolate, black raspberry, black currant and prune on the palate. Pairs well with grilled entrees.
- **Burgdorf's Winery Spartan Red 2018** (\$17): Semi-sweet red blend aged in French oak, with notes of plum, cherry and subtle herbs.
- **Burgdorf's Winery Spartan White 2017** (\$17): Semi-dry blend of Traminette, Vignoles, Seyval.
- **Burgdorf's Winery Vidal Blanc Ice Wine 2016** (\$59): A delicacy made from grapes left on the vines through full maturation and picked mid-winter in their frozen state. This process concentrates the natural flavors and sugars to produce a rich juice of ripe fruit. Nice notes of peach, pear and nectar on the palate
- **Burgdorf's Winery Vignoles 2017** (\$23): A dry white wine with scents of pineapple, peach, nectarine, tea and orange blossom. This Vignoles has luscious, fruity flavors of citrus, pineapple and apricot. It makes an ideal accompaniment to Asian cuisine, fresh fruit and fruit desserts. Pairs well with seafood, chicken, vegetarian entrées, white sauced pastas, salads and cheeses.

- **Burgdorf's Winery Wolverine Red 2016** (\$18): A medium-bodied, dry red wine with nice cherry notes in the nose and chili pepper on the palate. This wine has a nice, smooth, lingering finish. Pairs well with hearty beef or pork entrées, wild game dishes or spicy tomato-based meals.
- **Burgdorf's Winery Wolverine White 2015** (\$17): A dry, crisp white wine made for the University of Michigan crowd. Notes of green apple, Meyer lemon, pear and white nectarine are noticeable on the palate, as well as white peach and kiwi evident in the nose. The acidity in the finish of this wine makes it easy to pair with many food options.

Chateau Aeronautique

Jackson, MI • ChateauAeronautiqueWinery.com

- **Chateau Aeronautique Aviatrix Passion 2015** (\$21): Late Harvest Vidal Blanc infused with cranberry for tantalizing tartness and flirty sweetness.
- **Chateau Aeronautique Cabernet Franc 2013** (\$70): Rare reserve edition from a vineyard that was later destroyed by winter damage. Rich, smooth, with a combination of fruit and savory notes.
- **Chateau Aeronautique Cabernet Franc 2017** (\$28): Pale ruby in color. Strawberry pops out of the glass and hits you in the nose, followed by notes of plum and violet with a hint of wet crushed gravel. Tart red cherry, raspberry, a touch of red bell pepper and a finish of blackberry roll across your tongue. This is a medium- to full-bodied wine, with high tannins and medium plus acidity.
- **Chateau Aeronautique Chateau Blanc 2016** (\$22): Cotton candy nose, honeysuckle palate and creamy finish, inspired by French dessert wine.
- **Chateau Aeronautique Naked Chardonnay 2017** (\$22): Golden apple nose, underripe peach, orange peel, fresh cantaloupe, flinty minerality.
- **Chateau Aeronautique Passito Cabernet Sauvignon 2013** (\$47): Luscious dessert wine produced from dried Cabernet Sauvignon grapes; tastes like cherry pie in a glass.
- **Chateau Aeronautique Pinot Noir 2017** (\$28): Strawberry nose with a silky mouthfeel and a lingering warm blackberry finish.
- **Chateau Aeronautique Dry Riesling 2016** (\$20): Lemon peel nose, refreshing, quenching aperitif; dry finish.
- **Chateau Aeronautique Semi-Sweet Riesling 2015** (\$20): Alluring pear mango nose, clover honey palate, with a lingering kiss of sweetness.

Chateau Chantal

Traverse City, MI • ChateauChantal.com

- **Chateau Chantal Amour Sweet Rosé** (\$15): Sweet and juicy watermelon with lush strawberries highlight the nose of this versatile rosé. A great porch sipper or as a great pairing for your grilled favorites.
- **Chateau Chantal Cabernet Franc Proprietor's Reserve 2016** (\$30): Floral aromas with blackberry and plum fruits. Structured with a lingering finish of mocha, toast and graphite from 18 months of aging in French oak barrels.

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- **Chateau Chantal Celebrate** (\$16): Semi-dry sparkling wine made from Chardonnay and a splash of red wine. Don't wait for a special occasion, make one with this strawberry and fruit cocktail scented bubbly! **LOW SUPPLY**
- **Chateau Chantal Cerise** (\$28): Michigan cherry wine and cherry brandy blended together for a sinfully good dessert wine! Opulent and packed with black and red cherry flavors, this port-style wine calls for decadent chocolate!
- **Chateau Chantal Chardonnay Proprietor's Reserve Rigan Vineyard 2017** (\$30): Only exceptional vintages are rewarded with a single-vineyard designation. Ripe pineapple and citrus notes on the nose give way to creamy bodied Chardonnay, featuring light tannins and balanced acidity.
- **Chateau Chantal Cherry Wine** (\$10): Made from 100% Northern Michigan tart cherries in a sweet style. Montmorency and Balaton cherries lend an almond note to the wine from the contact with the cherry pit. A Traverse City delight!
- **Chateau Chantal Entice** (\$35): As if Ice Wine wasn't special enough! Luscious ice wine made from frozen grapes is fortified with our own grape oak aged brandy, gaining extra body and richness. Pairs with creamy cheeses or as a marvelous after dinner drink. Serve chilled.
- **Chateau Chantal Malbec Reserve*** (\$18): We love Malbec so much that we bought a vineyard in Argentina! Rich and full bodied with ample, soft tannins that caress the mouth. Marries well with red meat, pasta, and barbecue.
- **Chateau Chantal Naughty Apple Cider** (\$14): Our wonderfully tantalizing Naughty Apple Hard Cider is fermented from a duo of Michigan Golden Delicious and Gala apples. Slightly sweet, serve chilled.
- **Chateau Chantal Naughty Cherry Cider** (\$14): Our newest cider is a fantastic blend of Michigan Golden Delicious Apples, Gala Apples & Cherries!
- **Chateau Chantal Naughty White** (\$14): A semi-dry proprietary white wine blend, this wine has beautiful floral aromatics and is delightfully fruity. Serve with white meat dishes, salads, and firmer cheeses.
- **Chateau Chantal Nice Red** (\$14): Nice red is a fruity, semi-sweet wine made from a blend of the finest red grapes. Enjoy slightly chilled with food off the grill (especially BBQ!), pasta, pizza or all by itself.
- **Chateau Chantal Nice White** (\$14): Nice White is a sweet, luxurious, unoaked white wine blend that expresses a plush, fruitful charm. With beautiful floral aromatics and a delightfully fruity character you can serve this wine with white meat dishes, pastas, salads, and firmer cheeses
- **Chateau Chantal Pinot Gris Proprietor's Reserve 2018** (\$24): A rich layered Pinot Gris with aromas of peach, pear, apple strudel, honey, cantaloupe, and fresh bread.
- **Chateau Chantal Pinot Noir 2018** (\$16): Upon opening there is blackberry and plum with oak textures. Air and time will yield the

more subtle cherry and raspberry flavors. Watch this one develop as you drink it. A classic food wine that will not overpower meals like so many heavy reds.

- **Chateau Chantal Pinot Noir Laughing Winemaker** (\$32): This wine is a celebration of the efforts of founding Winemaker Mark Johnson. A fruity Pinot Noir with subtle earthy notes. Strawberry jam wrapped in toasty oak notes from the well integrated oak that contributes fine tannins to the palate.
- **Chateau Chantal Pinot Noir Proprietor's Reserve Rigan Vineyard 2017** (\$27): Aromas of dark cherry and cola, framed by subtle notes of spice and oak round out this rich and earthy vintage. Vintage characteristics A warm, ripe vintage produced dense fruit, so acidity, and velvety tannins. is is the first crop from this special vineyard site, showing potential for years to come.
- **Chateau Chantal Riesling 30 Year Reserve 2016** (\$30): A Dry Riesling that comes from one of the Original planted blocks at Chateau Chantal in 1986. This vineyard always shows lots of complexity that takes years to reveal all it has to give. The nose is lemon with hints of papaya, as it ages it shifts more floral.
- **Chateau Chantal Riesling Proprietor's Reserve 2018** (\$24): Only 111 cases were produced of this deliciously crisp, dry riesling. The range of sites that comprise our Proprietor's Reserve Riesling showcase a cross-section of Old Mission Peninsula's terroir.
- **Chateau Chantal Late Harvest Riesling 2018** (\$16): An excellent example of the sweet Riesling showing typical flavors of honey, peach, apricot, melon and green apple with ample residual sugar for a rich mouth feel. The floral notes will hold for several years before giving way to petrol aromas.
- **Chateau Chantal Select Harvest Gewurztraminer 2018** (\$18): A sweet, rich, full-bodied taste with a pleasant balance of spice and fruit make this a wonderful dessert wine! Try it with fruit or a soft, creamy cheese.
- **Chateau Chantal Tonight** (\$16): A dry Riesling-Chardonnay blend "Blanc de Blanc" (a white wine made with white grapes) bubbly that is delightfully easy drinking to make tonight, or any night, special.
- **Chateau Chantal Trio Proprietor's Reserve 2016** (\$27): 68% Merlot, 31% Cabernet Franc, 1% Pinot Noir The concentrated flavors of these meticulously selected grape varieties and vintages results in an exceptional blend with a full-body and hearty appeal.
- **Chateau Chantal Vin Gris Pinot Noir Rosé Proprietor's Reserve 2019** (\$25): Fresh, fruity and full of watermelon and citrus flavors.

Cody Kresta Vineyard & Winery

Mattawan, MI • CodyKrestaWinery.com

- **Cody Kresta Aurora Delight** (\$17): A sweet, fruity summer wine with intense flavors of strawberries and cranberries.
- **Cody Kresta Cabernet Franc 2016** (\$35): Dry red. Light and delicate style with flavors of fresh red fruit, black cherry, pomegranate and hints of minerality. It is light in tannins with a balanced finish.
- **Cody Kresta Chambourcin 2018** (\$23): Dry red, aged 14 months in French oak and 6 in American oak, with blackberry and walnut flavors.

- **Cody Kresta Marsanne Reserve 2017** (\$23): This white Vinifera grape (originally from the Rhone region of France) was aged for one year in Eastern European oak barrels. It has flavors of tropical fruits complimented by subtle tones of caramel and butterscotch.
- **Cody Kresta Peach** (\$19): Semi-sweet; fermented and aged in stainless steel and made with 100% peaches from Southwest Michigan. It is rich on the nose with peach honey and nectar, and the good acid balance makes for a smooth, rich finish.
- **Cody Kresta Riesling 2017** (\$16): This semi-dry wine is 100% Riesling, harvested early in the season to capture a good acid balance and mouthwatering fruit. It is a satisfying blend of sweetness and freshness.
- **Cody Kresta Rudy's Red** (\$17): Sweet – This is the winemaker's special blend of cold hardy and vinifera red grapes. This is an easy drinking wine with aromas and flavors of clove, spice, and candied fruit. It is well-balanced with a smooth, lasting finish.
- **Cody Kresta Skeet's Revelry 2017** (\$30): Skeet's Revelry wine is a dry blend of Merlot, Cabernet Sauvignon, and Chambourcin. It is an Italian style wine, light in tannins with a soft mouth feel. This is a very food friendly wine with flavors of blackberry, pomegranate, and cocoa.
- **Cody Kresta Tradition** (\$30): Half Cab Franc, half Merlot, aged in oak; notes of red fruit with hints of spice and cocoa.
- **Cody Kresta Vidal Blanc Ice Wine 2017** (\$40): The 2017 Vidal Blanc Ice Wine is sweet and just as the name implies, these grapes are harvested after they are frozen on the vine. The temperature has to be 18 degrees or less for harvest. It is then pressed outdoors with a hydraulic press. It is fermented in stainless steel tanks which can take a long time to complete due to the high concentration of sugar. It has intense flavors of sweet nectar, burnt honey, figs, and apricots.

Hawthorne Vineyards

Traverse City, MI • HawthorneVineyards.com

- **Hawthorne Barrel Reserve Auxerrois 2017** (\$24): Auxerrois is a European varietal related to Chardonnay and similar to Pinot Blanc that expresses aromas of peach and pear.
- **Hawthorne Cabernet Franc Reserve 2017** (\$40): A deep textured Cabernet Franc, from the first harvest off of this vineyard. Nuances of toast, blackberry, and violets make up this wine that will open up over time. This warm vintage built up the wine aromas to dark fruit and lots of structure. Pairs well with game meats, roast beef, and pasta with red sauces.
- **Hawthorne Cabernet Franc/Merlot 2016** (\$45): Co- fermented Merlot and Cabernet Franc to integrate the characters of each, then barreled.
- **Hawthorne Chardonnay 2017** (\$16): Bright pineapple, meyer lemon, and tropical fruit notes in the nose that are matched by the soft mouthfeel. Stainless steel fermented and aged . Warm vintage Chardonnay that is accentuated by baked apple aroma on the nose.
- **Hawthorne Delish** (\$16): A sweet blend of Riesling, Pinot Blanc and Pinot Grigio expressing an aromatic floral bouquet and luscious, round mouth feel. Riesling provides a floral note, with Pinot Grigio adding a fruity character, and Pinot Blanc bringing in a balanced structure.

- **Hawthorne Gamay 2018** (\$18): Gamay is the same grape varietal grown in France to create Beaujolais. A fruity Gamay with aromas of blackberry and spice with restrained tannins that have a soft structure for easy drinking that pairs delightfully with salmon, chicken, or game dishes.
- **Hawthorne Lemberger 2018** (\$35): *No notes available at printing time.*
- **Hawthorne Pinot Noir Reserve 2017** (\$26): This Pinot Noir expresses dark cherry, strawberry, and cinnamon aromas followed by flavors woven with spice from oak aging which meld with ripe tannins and acidity. Aged 19 months in French oak barrels.
- **Hawthorne Pinot Noir Bruce's Blend 2015** (\$45): This special reserve Pinot Noir was selected from the best barrels in our Reserve Pinot Noir program by winery founder, Bruce Hawthorne. Aged in 60% new French oak barrels, the wine displays complex aromas of dried fruit, black currant, and clove. On the palate, a hint of black tea is rounded out by a soft black cherry finish. An age-worthy wine that will build complexity over the next 5-10 years.
- **Hawthorne Select Harvest Gewürztraminer 2018** (\$16): Spicy floral (rose-petal) Gewürztraminer that has hints of peach and a soft and layered mouthfeel.
- **Hawthorne Select Harvest Riesling 2018** (\$18): A sweet Riesling that is rich and round with aromas of pear, citrus fruits, and hints of the perfume to come.

Laurentide Winery

Lake Leelanau, MI • LaurentideWinery.com

- **Laurentide Apera Dessert Wine** (\$40): Unique blend of cherry wine and oak-aged fortified wine, creating a pecan caramel cherry dessert — lovely paired with chocolate cake, poured over ice or neat as is as a fireside sipper. Can be opened and kept for an extended period of time. Great as an aperitif before meals or after as a digestif.
- **Laurentide Bubble de Bubble 2019** (\$19): Slightly fizzy and slightly sweet, made with 100% estate-grown Chardonnay.
- **Laurentide Bubble de Bubble Trouble 2019** (\$19): Introducing our brand new, 1st release of Bubble de Bubble Trouble 2019! A fizzy, aromatic honeysuckle sweet blend in a screw top for easy enjoyment! Become a bubble believer and enjoy "good trouble".... Moscato, move over!
- **Laurentide Chardonnay 2017** (\$21): Very dry estate Chardonnay from Laurentide. Light pear, crisp white pairs great with roasted poultry or for those sultry summer days by the glass... Lovely mouth feel and perfect acid balance!
- **Laurentide Chardonnay Reserve 2017** (\$27): Our 2nd Reserve wine release of a Premium oaked Chardonnay. Bone Dry. French oak barrels lend their distinctive touch to glorify an already great Chardonnay. Aged just long enough to pick up the spicy notes but not enough to be woody. This wine is a wonderful food wine but incredible by the glass.
- **Laurentide Dry Riesling 2017** (\$18): Lime and green apple notes on the palate, with fruit salad aromas and an excellent, long finish.
- **Laurentide Emergence White 2017** (\$16): Our signature wine. A blend is intended to be more than the sum of the parts and that's

what this wine exemplifies. Emergence is easy drinking but has an intriguing edge and at 1.5% residual sugar, dry and sweet drinkers agree!

- **Laurentide Pinot Gris 2018** (\$18): French style fruit forward wine with nicely rounded acidity. Pinot Gris is a very dry, food friendly wine! Great with shrimp & grits, Tex Mex, Tuscan, Fusion, fish and all types of creamy pastas.
- **Laurentide Pinot Noir Rosé 2019** (\$18): 100% estate Pinot Noir in a dry Rosé style! As in our prior vintages, this Pinot Noir delights with strawberry, pomegranate and watermelon notes and will pair with practically any dish.
- **Laurentide Reserve Meritage 2018** (\$40): Cabernet Franc/Merlot aged in French Oak. It is a Bordeaux style wine that is already quite drinkable and our heaviest red to date.
- **Laurentide Risque Rosé 2019** (\$21): Meritage blend of Cabernet France and Merlot. Dry and fruity, great quaffer! Sure to be your spring, summer and beyond Rosé for all occasions ...
- **Laurentide Sauvignon Blanc 2019** (\$24): Dry white with abundant citrusy flavors along with grassy, herbaceous and grapefruit notes.
- **Laurentide Sweet Riesling 2017 / 2018** (\$20): Lovely pineapple notes with balanced sweetness; great with food or as dessert on its own.

Left Foot Charley

Traverse City, MI • LeftFootCharley.com

- **Left Foot Charley Auxerrois 2019** (\$28): *No notes available at printing time.*
- **Left Foot Charley Blaufränkisch 2019** (\$25): Dry red wine made from Old Mission grown Blaufränkisch. Aged for seven months in French Oak.
- **Left Foot Charley Blaufränkisch Reserve 2017** (\$40): The black pepper, earth, and brambleberry flavor combination is going to evolve over the next several years. As we were assembling the blend for our 2017 Blaufränkisch (long sold out) we found seven barrels that had an extra quality that deserved a little more time to age. These barrels showed a combination of ripe acidity and tannins from both the grape and the barrels which needed a little more time to soften. Underneath was a deep earthiness and spicy fruit. We kept these separate and in the barrels for an additional six months. The wine did soften, but not fully. We liked the fruit and texture and did not want to lose that edge, so we bottled the wine and left the bottles unlabeled so temptation to sell could not play a role. This blend came from our oldest and newest Blaufränkisch vineyards on Old Mission Peninsula.
- **Left Foot Charley Dry Riesling 2017** (\$18): Balance between dried apple and peach flavors against the spicy acid. The spicy finish leaves your mouth craving some slow cooked pork or a wild mushroom cream sauce.
- **Left Foot Charley Gitali 2017** (\$35): Dry traditional method sparkling wine made from Chardonnay.
- **Left Foot Charley La Caban Riesling 2018** (\$20): A melodic poem of delicate sweetness wrapped around an electric core of acid.

- **Left Foot Charley Pinot Blanc OMP 2018** (\$18): Powerful aromatics and intense fruity length with a buzzing acidity which keeps it fresh.
- **Left Foot Charley Seventh Hill Riesling 2016** (\$20): great acidity to match the fully ripe flavors of dried apricot and dark spice.
- **Left Foot Charley Blaufränkisch Rosé 2019** (\$18): Dry but fruity, this rosé has been made with Blaufränkisch grapes grown in the Traverse City region.

Mackinaw Trail Winery

Petoskey, MI • MackinawTrailWinery.com

- **Mackinaw Trail Dry Riesling 2012** (\$25): The extended maceration during our winemaking produced a steely crisp dry Riesling with lime, green apple, and quince aromas. With flavors of soft lemons and sweet melon.
- **Mackinaw Trail Kinky Pink Rosato** (\$15): We invite you to kick off your heels and enjoy this sassy pink, sweet, fruity wine. Serve chilled with your family and friends.
- **Mackinaw Trail Marquette 2017** (\$25): These cool climate red wine grapes were hand picked off of our estate, barrel aged, and carefully curated by our winemakers. We are excited to add this wine to our growing list of estate grown varieties.
- **Mackinaw Trail Marquette Rosé 2018** (\$18): Sweet cranberry aromas with a tart balanced finish!
- **Mackinaw Trail North Shore Red** (\$25): Created in the classic style of a Tawny Port, this wine exhibits raisined fig aromas with a warmed molasses finish.
- **Mackinaw Trail Select Harvest La Crescent 2018** (\$18): Sweet, with vibrant lemon and pear aromas, accented by a well-balanced, honeyed finish.
- **Mackinaw Trail Unrestricted Chardonnay 2016** (\$40): High-end Chardonnay aged in French oak.
- **Mackinaw Trail Unrestricted Dry Riesling 2018** (\$20): The extended maceration during our winemaking produced a steely crisp dry Riesling with lime, green apple, and quince aromas. With flavors of soft lemons and sweet melon.
- **Mackinaw Trail Unrestricted Late Harvest Riesling 2018** (\$22): Sweet lemon aromas with lemon lime flavors.
- **Mackinaw Trail Unrestricted Syrah 2012** (\$100): 2012 was a standout year for Michigan Vinifera reds. With each acre cropped low, these grapes came in beautifully ripe and deep purple. An extended maceration paired with juice reduction deepened the color and tannic concentration of this wine from the get go. Spending nearly two unfiltered years in 50% new medium toast French Oak helped this spicy Syrah develop beautiful vanilla complexity. Black pepper and a tannin kick have turned this Syrah into a true masterpiece.

Shady Lane Cellars

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- **Shady Lane Blaufränkisch Reserve 2016** (\$52): Here at Shady Lane Cellars, we have a modest 3-acre plot of Blaufränkisch, otherwise known as Lemberger in Germany, and although our plot may be small, it produces wine with big personality. The fruit for

this special Reserve Release was hand-selected from the best barrels during fermentation and aged for 22 months in 50% new and 50% once used French Oak. This small production is expressive and delicate with a soft velvet texture and notes of cacao and ripe dark fruit.

- **Shady Lane Cabernet Franc Reserve 2016** (\$62): Rich, luscious and opulent, this fuller-bodied dry red boasts flavors of dark fruit and cassis and brûlée notes from oak aging.
- **Shady Lane Chardonnay 2016** (\$22): This 2016 Chardonnay Hennessy Vineyard is the first release of our Chardonnay from this site and boasts a rich expression of tropical fruit with just a hint of oak.
- **Shady Lane Coop de Rosé 2018** (\$12): A perfect companion to any occasion, Coop de Rosé is a bright, fun and fruit forward wine with refreshing notes of cherry, orange blossom and sweet citrus.
- **Shady Lane Dry Riesling 2014** (\$18): The intentional selection of yeast has allowed us to create a wine with intense flavors of apricot, melon, lime zest and honeysuckle. A hint of petrol on the nose pays homage to the rich terpenes that set this variety apart.
- **Shady Lane Franc 'n' Franc 2018** (\$25): Estate grown Cabernet Franc, Blaufränkisch and Merlot were blended together creating our proprietary blend Franc 'n' Franc. Aged in French oak. Red and blue fruits of fresh plum, raspberry, mulberry, vanilla, cocoa, lavender and spice layer together with lush, full tannins bringing richness and structure to the finish.
- **Shady Lane Gewurztraminer 2016** (\$22): Aromas and flavors of tangerine, lychee, ginger, rose petal and spice. The mid palate and body support flavors of richer cuisine such as curries, grilled shellfish and creole dishes.
- **Shady Lane Late Harvest Riesling 2017** (\$16): Braving the cold weather of December, we worked to harvest Riesling condensed and sweetened by botrytis. This concentrated dessert wine carries bright notes of candied lime, orange and pear.
- **Shady Lane Merlot 2016** (\$26): Finished in French Oak for approximately 10 months the 2016 Merlot has a velvety texture and notes of vanilla, ripe cherry and cocoa
- **Shady Lane Muscat 2017** (\$20): The Shady Lane Muscat is hand-harvested from our Estate vineyard and pressed into an expressively aromatic juice. The long, cool fermentation brings aromas and flavors of orange and apple blossoms, tangerine and guava with a crisp, refreshing finish.
- **Shady Lane Pinot Gris 2017** (\$16): Aromas and flavors of chamomile, pear and green melon. The weight of the mid palate carries hints of almond to a finish of saline minerality. Perfect for summer; think fresh when pairing with food.
- **Shady Lane Pinot Gris 2019** (\$16): See notes above
- **Shady Lane Pinot Noir 2016** (\$26): Flavors and aromas of black cherry, raspberry, pomegranate, cocoa, cola, black tea, orange peel, brown baking spice and a hint of smokiness.
- **Shady Lane Pinot Noir Rosé 2017** (\$17): Ripe strawberry, fresh orange peel, notes of vanilla and smoke that close with a touch of minerality.
- **Shady Lane Pomeranz 2017** (\$26): Orange, amber and esoteric: Pomeranz is, our skin-fermented Riesling. Skin fermented white wines are fermented much like a red wine, extracting color and

tannin from the skins. A wine for bold palates with aromas and flavors rooted in dried apricot, orange peel, raw honey, white tea and earthy notes. A lift of acid and texture carry to the dry, rich finish.

- **Shady Lane Riesling Reserve 2016** (\$26): Captures the intense floral and tropical aromas of Riesling with a pleasing texture that drinks smooth and dry. Layers unfold seamlessly from hints of elderflower, juicy pineapple, guava and white peach.
- **Shady Lane Sparkling Riesling 2019** (\$20): This lively wine radiates peach and melon flavors making it a great brunch accompaniment.

Wyncroft/Marland

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- **Marland Cabernet Franc 2019** (\$24): Intentionally vinified to belie its youthful character, this wine is perfumed, charming and precocious. A dark garnet, medium body is filled with spicy red cherries, plums, cranberries, brown spices and earth.
- **Marland Chardonnay Non-Affecte 2017** (\$20): This wine is labeled “Non Affecte,” meaning “*un-affected*” in French. It’s purposely fermented in stainless steel rather than wood barrels and therefore is unaffected by the flavors of oak. The complex nose reveals an underlying flintiness with elements of Pink Lady apple, Mandarin Orange, and Yellow pear. The palate is full and crisp with flavors echoing the aromatics. The wine is clean and refreshing with a little tartness perfectly balanced by the rich creamy texture.
- **Marland Chardonnay Non-Affecte 2018** (\$20): See above notes.
- **Marland Late Harvest Riesling 2019** (\$20): Styled after the German tradition of a “Spatlese” Riesling, the wine has a lightly perceptible sweetness which is balanced by the zesty liveliness of the grape’s inherent acidity that is both refreshing and invigorating; fresh peaches, mandarins, apricots and slatey minerals.
- **Marland Magenta 2019** (\$24): *No notes available at printing time.*
- **Marland Pinot Noir 2019** (\$24): Resembling the Pinot Noirs produced in the cooler climates of Burgundy, our Lake Michigan shorelines are complementary to the growing vagaries of this grape. Vinified to produce soft tannins, this wine is elegant and pleasing in the glass; pie cherries, pomegranates, red currants, tea and spices.
- **Marland Sauvignon Blanc/Semillon 2018** (\$20): The color is pale greenish straw with a fragrant nose of grapefruit, white peach, and a hint of green fig from the Semillon. Reminiscent of a white Graves, the wine is crisp and refreshing with a slight note of smokiness on the finish. The fresh apple and citrus flavors are carried on a silky medium body that turns to spicy citrus oil notes on the long finish.
- **Wyncroft Dry Late Harvest Riesling 2017** (\$25): The nose has aromas of lakeside stones teased by a bit of something like beeswax and honeysuckle. On the tongue, it is full and viscous with a little hint of pink grapefruit, golden delicious apples and stone fruits on a tangy, mineral-laden acidity, finishing long and deep.
- **Wyncroft Pinot Noir Avonlea 2018** (\$45): Cranberry, red cherry, raspberry and herbal nose; lush cherry and pomegranate palate.

- **Wyncroft Pinot Noir Cuvee La Esperanza 2017** (\$45): The warm dry vintage created a very full-bodied style of Pinot Noir reminiscent of a cross between Russian River and Gevrey-Chambertin. The wine has a bright, clear scarlet-ruby color that is transparent and rich. The nose displays sweet red currant, cranberry jelly, and hints of dried herbs, black tea, and brown spice. The full body is structured with fine tannins and a long complex finish. Even though the wine is approachable now, it will benefit from several years in a good cool cellar to allow for the tannins to soften.

- **Wyncroft Riesling Ice Wine 2013** (\$50): This luscious dessert wine is golden green with an exotic nose of honeyed peach and apricot and yellow mangos. The palate is unctuous, thick, and creamy with an amazingly dense flavor profile of honey-dipped apple and candied apricot, accented by crisp acidity. In spite of its richness, the wine remains elegant and refreshing — in perfect balance.

- **Wyncroft Shou 2017** (\$45): Bordeaux-style blend; cedar, red currant, plum, spiced berry aromas; raspberry/cranberry palate.

- **Wyncroft Shou Rouge 2018** (\$45): The deep ruby color accompanies a nose of cedar, red currant, fresh plum and spiced berries. Thanks to the extra dollop of Merlot, the palate is already smooth, though youthful and concentrated, with lovely red raspberry, cranberry, and a sweet/tart burst of fresh berry compote on the long refreshing finish.

- **Wyncroft Shou Blanc Le Page Estate 2017** (\$30): The first thing noticeable is the luminous delicate buttery color of this wine. The nose emanates dusty starfruit, green fig and honeyed-apple aromas leading into a palate that is rich and piquant. Candied citron, Turkish fig and comice pear coat the mouth with a very long finish of sweet/tart lemon peel and fruit cocktail. The wine exhibits excellent acidity and a silky body that perfectly balances the semi-dry character. **LOW SUPPLY**

* Note

Wines marked with an asterisk are made partially or entirely with grapes sourced from outside of Michigan. While these asterisked wines do not appear on our tasting menus because they contain non-Michigan grapes, they’re still excellent wines crafted by Michigan winemakers, and we thought it would be a shame not to introduce them to you. If you have any questions, please ask Cort or Shannon or email us at tasting@michiganbythebottle.com. Cheers!

**HAVE QUESTIONS, WANT
SUGGESTIONS OR WANT US TO
JUST SURPRISE YOU WITH SOME
BOTTLES?**

Just drop us an email at
tasting@michiganbythebottle.com and
we’ll be happy to help!