

## 50TH ANNIVERSARY CUVEE

*Caramel apple aromas, rich but fresh, 20 year  
aged grape brandy dosage*

We toast to 50 years with the release of our 50th Anniversary Cuvée. This multi-vintage blend is produced from chardonnay and riesling grapes from the Leelanau Peninsula appellation, which are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvée. After fermentation in stainless steel tanks the young wines are blended with older, reserve wines before being bottle fermented. The wine is then aged en tirage for 3 years before disgorging. Finished with an aged grape brandy dosage (0.8 % residual sugar) the wine has flavors of caramel apples, brioche, and delicate fruit. This cuvée is lively on the palate with a rich flavor from the cognac-like dosage, and an elegant finish.

### TECHNICAL INFORMATION

---

CEPAGE: Chardonnay, Riesling

---

APPELLATION: Leelanau Peninsula

---

TIRAGE AGEING: 3 Years

---

DOSAGE: Brut [0.8% RS]

---

MAWBY  
SPARKLING

