## TALISMON

Estate grown, toasty brioche aromas, distinguished, french kiss

Talis is our most complex, elegant traditional method sparkling wine. This blend is produced entirely from our estate Talis vineyard. Here pinot noir, chardonnay, vignoles and pinot gris grapes are hand-harvested and whole-cluster pressed. Only the initial, gently pressed fractions of the juice are used for this cuvee [the harder-pressed juice, which contains more phenols, tannins and acids, is reserved for other wines]. The juice is blended with our reserve wine solera [comprised of wine from each vintage since 1992 from the Talismøn vineyard] and then fermented in stainless steel tanks. After this initial fermentation, the wine is bottle fermented and aged en tirage before disgorging. Finished with a Brut dosage (o.8% residual sugar) the wine has baked pear fruit aromas, with a toasty accent and a fine lingering finish.

## TECHNICAL INFORMATION

COMPOSITION: Pinot Noir, Chardonnay, Vignoles,

Pinot Gris Estate Field Blend

Appellation: Leelanau Peninsula

TIRAGE AGEING: 36 months minimum

Dosage: Brut [0.8% RS]



