



SHADY LANE
CELLARS



2016 Blaufränkisch

The 2016 vintage was hand harvested on October 22 bringing long, lacy tannins and a pop of acidity. Fermentation took place over 13 days and the use of four different yeast strains added to nuance and complexity. Aging in 50% new French oak enhanced mid-palate. This wine is fruitful with blackberry and mulberry, while black pepper and hints of cedar carry through the finish.

\$ x btl

\$ x case

Residual Sugar 0% | pH 3.7 | TA 0.59% | Alc 12% | 383 Cases

James Suckling | 91pts



Michigan Grapes

Michigan Wine

Michigan Made