



good harbor
VINEYARDS

Riesling is a grape variety that flourishes in the growing climate of Northern Michigan. It is able to withstand the cold snowy winters and ripens late into the season making it perfect for a cold growing region. It also has a high level of acidity making it an ideal grape to use for sparkling wine. We opted to make this sparkling wine a demi-sec so the finish has a hint of sweetness which is balanced by the natural acidity of sparkling wine. Trillium Sparkling Riesling is produced using the charmat method to ensure the bright stone fruit flavors often found in Riesling are preserved in the process and show through in the finished product.

NOSE

Classic white peach and a light essence of citrus rind is present in the aromatic composition of this sparkling wine.

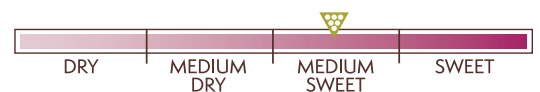
PALATE

Lush fleshy peaches are abundant on the palate. Hanging around on the end is a wonderful flavor of candied pineapple. The sweetness of this demi-sec sparkling is balanced with the pleasing acidity that Riesling possesses.

TECHNICAL DATA

variety composition	Riesling
alcohol	12%
ph	3.12
ta	7.9
aged	Charmat Method – 100% Stainless Steel

trillium
SPARKLING
RIESLING



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