

TALISMØN is our most complex, elegant traditional method sparkling wine.

This field and solera blend is produced entirely from our estate Talismøn vineyard. Here pinot noir, chardonnay, vignoles and pinot gris grapes are hand-harvested and wholecluster 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 table wine]. The juice is blended with our reserve wine solera [comprised of wine from each vintage since 1992 from the Talismøn vineyard, maintained in oak] and then fermented in stainless steel tanks. After this intial fermentation, the wine is bottle fermented and aged en tirage before disgorging.

Finished with a Brut dosage (0.8 % residual sugar) the wine has baked pear fruit aromas, with a toasty accent and a fine lingering fruity finish.



4519 S. Elm Valley Rd Suttons Bay, MI 49682

PHONE: 231 • 271 • 3522 FAX: 231 • 271 • 2927 EMAIL: INFO@LMAWBY.COM WEB: WWW.LMAWBY.COM

L. MAWBY TALISMQN From vines weird concoct, CUVEE 36 of beaded head & pricking heart consorted, uncork now April 2010 our sun-blessed breath, this degorgement shrewd object & tallyman's tale. May 2010 PRODUCED AND BOTTLED BY L. MAWBY, SUTTONS BAY, MICHIGAN Use care when opening. Contents are under pressure. Point chilled bottle away from people, remove capsule, grasp cork, loosen wirebood, rotate bottle to remove cork. For more information about our wirns, please write me L. Mawby, 4519 S. Elm Valley Rd., Suttons Bay, MI 49682 on with our working work meands and visit our website: www.lmawby.co **COVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEAITH PROBLEMS. CONTAINS SUI FITES

REVIEWS & MEDALS

Tastings 90 - Exceptional

THE WINE ADVOCATE - Issue 126 - 87 "attractive creamy almond aromas... elegant, delicate, focused, dry personality... yeast, toast, and some intricate spice flavors"

MICHIGAN STATE FAIR Gold Medal

TECHNICAL INFORMATION

CEPAGE:

Pinot Noir, Chardonnay, Vignoles, Pinot Gris Estate Field Blend

APPELLATION: Leelanau Peninsula

TIRAGE AGEING: 36 months minimum

DOSAGE:

Brut [0.8% RS]