SPARKLING WINE
FROM
NON-TRADITIONAL
CULTIVARS

Larry Mawby
L. Mawby Vineyards
Suttons Bay, Michigan

L. MAWBY VINEYARDS
• 16 acres of vineyards planted: 4 of which are to direct producer varieties - Vignoles and Seyval. *Vitis vinifera* varieties are Pinot Noir, Pinot Gris, Chardonnay and Pinot Meunier.

• Double trunk cane pruned. It's a system I've developed and it works for me!

• Vines spacing 1.4 x 2.2 metres & dry farmed

**IN THE VINEYARD**

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**L. Mawby and M. Lawrence wine labels**

• The L. Mawby line is bottle-fermented (like traditional Champagne) and strives for a balance of varietal flavor and yeasty, toasty complexity.

• M. Lawrence wines are tank-fermented and fruity with flavors and aromas that would be too intense for a drier style.
Many cuvées are given 3+ years of tirage aging. These wines, made exclusively from Leelanau Peninsula-grown grapes are marketed under the names Cremant, Talismøn, Mille, Blanc de Blants, Conservancy and Consort.

Wines labeled M. Lawrence sparkling wines (US, Sex, Fizz, Red and Sandpiper) are produced in the cuve close method, are given less aging, and are less costly than the méthode-traditionnelle sparkling wines and do not use Leelanau Peninsula fruit exclusively.

- Chardonnay, Pinot Noir and Pinot Meunier

- Pinot Gris - we grow it because it offers flavor roundness that complements Chardonnay in our blend.

AROMA / BOUQUET

**Aroma** is that portion of the smell of the wine deriving *from the grape*.

**Bouquet** is that portion of the smell of the wine deriving *from the wine-making process*.

STYLE SPECTRUM

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<th>Aroma</th>
<th>Bouquet</th>
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<tr>
<td>Cuve Close Method</td>
<td>Traditional Method</td>
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BOUQUET CULTIVARS

Chardonnay - Pinot Noir
Seyval - Vignoles - Cayuga
Frontenac - Marquette

BOUQUET CULTIVARS

• Reasonably High Yields & No Disease
• Balanced Structure with Moderate Aromas
• Wine Chemistry Favorable for Aging
AROMA CULTIVARS

- Riesling - Muscats
- Vidal - Vignoles
- Traminette - Cayuga - Frontenac - Marquette
- Fruits

- Reasonably High Yields & Almost No Disease
- Balanced Structure with Fruity Aromas
- More Varietal Flavor and Aroma
- Wine Chemistry for Aging *Maybe* Not as Important
HARVEST PARAMETERS

BOUQUET vs AROMA

VIGNOLES

CAYUGA

Flavor / Aroma development

Brix / Acid / pH useful markers

PRESSING

Hand Picked - Bouquet

VIGNOLES

Machine Harvested - Aroma

CAYUGA
Do we treat varieties during winemaking process?
Ideal cultivars achieve the level of fruit flavors and aromas desired for the wine style being produced at relatively low levels of sugar, high levels of acidity and low pH.

“Harvesting ‘early’ to maintain low brix levels and high acidity levels generally results in profoundly disappointing wines with unripe flavors and aromas”.

*There is always a right moment to harvest.*

Ideally, that moment is longer than a moment, more like a couple of days or more. This is more likely when the weather is cooler, maturation is going slowly, at the end of the growing season almost everywhere.

In warmer areas, high cropping levels can contribute to delaying desired maturity levels to cooler times.
THE END