

## WINE RECOMMENDATION



**Leelanau Wine Cellars** 

2006 Dry Riesling (Leelanau Peninsula)

Leelanau Wine Cellars is one of the wineries in Michigan, producing nearly 70,000 cases annually, including a widely distributed line of fruit wines, grape wines sourced from out of state vineyards, as well as their more limited production of Leelanau Peninsula AVA designated wines. Having worked his way up from vineyard and cellar hand duties over the course of a decade, Shawn Walters took over winemaking at Leelanau Wine Cellars in 2002. Walters' total involvement with the estate vineyards ensures wines with strong ties to the Leelanau Peninsula terroir. He is also the consulting winemaker for the newly opened Longview Winery, whose first-

release wines have also found their way to the medal podium in competition.

Not yet officially released, the 2006 dry Riesling opens unhesitantly with a cornucopia of fresh fruit aromas, notably banana and lychee. The same fruity exuberance shows on the palate, but with the distinct underlying minerality that I suspect will play an increasingly important part in the wine as it settles down and matures. The wine is round on the palate, yet vibrant...perfectly balanced, with tartness to protect steady maturation. After the unusually hot previous vintage, the 2006s promise to return Michigan Rieslings to the signature style promised in this early release. This is definitely a wine to watch and enjoy at several stages over the coming few years.

Reviewed March 1, 2007 by Roger Dial.

## THE WINE

Winery: Leelanau Wine Cellars

Vintage: 2006
Wine: Dry Riesling

Appellation: Leelanau Peninsula

**Grape:** Riesling **Price**: \$15.00

## THE REVIEWER



Roger Dial

Under various hats
(winegrower/maker/negotiant/writer)
Roger Dial has been tasting wine
professionally for 40 years. He regards
varietal and regional diversity as the
best virtues of wine, and is eversuspicious of the quest (by producers

and critics, alike) for "universal greatness". His tasting regime is simple: Is the wine technically sound? Is it interesting? Warning: he's a sucker for all aromatic varieties.