



LAURENTIDE

SAUVIGNON BLANC

A Flagship Summary

In 2007, we planted the very 1st commercial Sauvignon Blanc clone 1 vines on an aging cherry farm in Northern Michigan, although told “that won’t grow here”. We however felt that the land, the climate, the site, and the time was right for a daring venture and a leap of faith. In 2014, we planted a 2nd block with a variety of different clones to enhance our blend.

We have never failed to harvest the “Savage White” and in fact have had crops of magnitude beyond our imagination. The grape that couldn’t grow has received accolades from state to international competitions including a Best-in-Class award. Reminiscent of classic Sancerre and New Zealand blancs, yet with unique Leelanau notes and style: grapefruit, grass, and granite balanced in a crisp cool climate white wine! We have also produced Gold award premium oaked Fumé; our lovely feminine version of the grape, ageable and subtle with delightful botanical aromas.

This year, 2022 is our 10th anniversary year at the tasting room. To honor our 100% estate flagship grape in both its finished forms, we’ll be celebrating “Season of Sauvignon” all summer starting off with Michigan Wine Month in May. We share our bounty with our customers with a variety of specials, pairings and events at the tasting room in a grand toast to one of the oldest, most noble grapes of France, grown on the slopes of a small vineyard in Leelanau, carved from the passing of the Laurentide glacier.

Cheers!

Susan and Bill Braymer