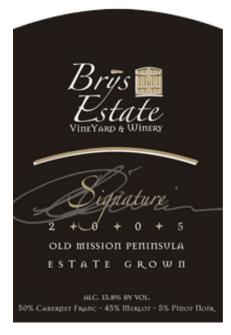


## WINE RECOMMENDATION



**Brys Estate Vineyard and Winery** 

2005 Signature, *Estate* (Old Mission Peninsula)

Signature Red is Brys Estate premium red blend. In the excellent 2005 vintage, reds achieved outstanding ripeness as this blend of half Cabernet Franc with 45 percent Merlot and five percent Pinot Noir reveals. After fermentation of estate-grown fruit, the wine was aged in French oak barrels for 13 months.

No surprise that the predominant variety is Cabernet Franc, now becoming Michigan's leading red varietal due to its winter-hardy nature and early ripening potential. Several Michigan producers, including Brys, bottle it as a stand-alone varietal but blended with Merlot and the scant percentage of Pinot Noir, it reveals its violet, plum, berry fruit and spicy

nature along with aromas of blueberries, dark cherries and nutmeg.

Dark plums, cherries, roast coffee, anise and vanilla bean are dominant flavors in a layered, complex, round, mellow, lovely wine. Pairing it with food is a breeze. Keep the recipe simple to showcase the synergy of complex layers and well-married wine flavors. Medium-rare grilled lamb, lamb shish kabobs, dry-rubbed baby back ribs all accompanied by a Mediterranean-style couscous are matches to consider.

Reviewed August 2, 2007 by Eleanor & Ray Heald.

## THE WINE

Winery: Brys Estate Vineyard and Winery

Vineyard: Estate Vintage: 2005 Wine: Signature

Appellation: Old Mission Peninsula

Grapes: Cabernet Franc (50%), Merlot (45%),

Pinot Noir (5%)
Price: \$30.00

## THE REVIEWER



## **Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.