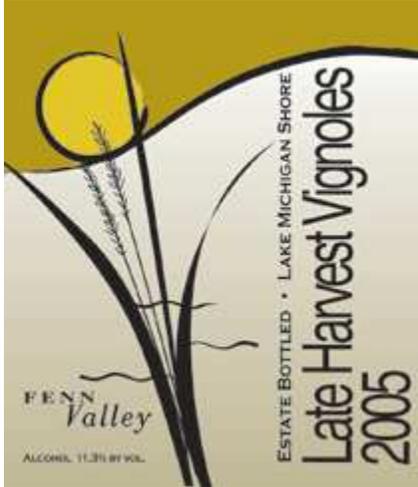


WINE RECOMMENDATION



Fenn Valley Vineyards

**2005 Late Harvest Vignoles
(Lake Michigan Shore)**

Vignoles was among the first grapes planted by Fenn Valley Vineyards in 1974, one year after its founding. Today, with the modern viticultural techniques that winemaker Doug Welsch employs for each variety grown in the estate vineyards, Vignoles makes a better wine that it did in the founding years. The variety has established itself in Fenn Valley's soils and adapted nicely to the climate.

Fenn Valley's 2005 Late Harvest Vignoles' golden-copper color adds eye appeal while its clover honey, ripe peach, toffee and caramel aromas keep one lifting the glass back to the nose for more exhilarating sniffs. Once sipped, peach, honey, vanilla and toffee flavors coat the mouth through the lingering finish. At 5.3 percent residual sugar, place this wine in the pleasantly sweet liquid dessert category or as a complement to cr me br l e.

If you say that you don't like sweet wines, and call them "stickies," Fenn Valley's 2005 Late Harvest Vignoles may change your attitude. It's sweet but not cloying. Carrying the bright acidity so common to Fenn Valley's estate vineyards in the Fennville AVA (a sub-appellation of Lake Michigan Shore AVA), the wine comes across with tremendous balance and delicacy.

Reviewed February 26, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Fenn Valley Vineyards](#)
Vintage: 2005
Wine: Late Harvest Vignoles
Appellation: [Lake Michigan Shore](#)
Grape: [Vignoles](#) / [Ravat](#)
Price: \$17.00 (500ml)

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.