

## WINE RECOMMENDATION



**Brys Estate Vineyard and Winery** 

2005 Pinot Noir (Old Mission Peninsula)

Beginning in 2001, a \$1 million investment by Michigan natives Eileen and Walter Brys (rhymes with flies) developed an 80-acre cherry farm into one of Old Mission Peninsula's most promising new vineyards and winery that opened in 2005.

South-African born winemaker Cornel Olivier knows red wines from his enology education in Stellenbosch, where red wine is not only produced but internationally lauded. Olivier's route to Brys came via an Ohio State University program, then a four-year stint at Chateau Grand Traverse vineyards and winery on Old Mission Peninsula.

Olivier's commitment to dry wines is evident in his crafting of Riesling, Gewurztraminer, Pinot Gris (which Brys labels as Pinot Grigio) and Cabernet Franc. Yet, Olivier's touch with the finicky Pinot Noir, a wine that many Michigan vintners have struggled with, is truly amazing.

This is a lighter-style Pinot Noir, showcasing cool climate and delicate cherry characteristics of fruit grown on Michigan's Old Mission Peninsula. Think red Burgundy, like a Côte de Beaune Villages as a comparison, rather than a Russian River Valley, California Pinot. Food wise, a simply-prepared, grilled wild caught Alaskan Salmon will pair with it perfectly.

This wine won Best of Class Dry Red earlier this month at the 29th annual Michigan Wine & Spirits Competition.

Reviewed August 21, 2006 by Eleanor & Ray Heald.

## THE WINE

Winery: Brys Estate Vineyard and Winery

Vintage: 2005 Wine: Pinot Noir

Appellation: Old Mission Peninsula

**Grape:** Pinot Noir **Price**: \$25.00

## 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.