

WINE RECOMMENDATION

**Fenn Valley Vineyards****2005 Dry Riesling
(Lake Michigan Shore)**

Fenn Valley, founded in 1973 in Fennville, Michigan, planted its first Riesling vines in 1976. Winemaker Doug Welsch quickly learned that Riesling could be successfully grown on the winery's 230-acre estate that receives 100 inches of snow annually from the "lake effect" phenomenon, literally a snow machine along Michigan's western shore, created by proximity to Lake Michigan.

Winter cold turns to cooling summer breezes and an ideal climate for Riesling. Because it can be made in both a dry and semi-dry style, Fenn Valley considers Riesling tops among its white vinifera varieties.

However, the estate fruit from the Fennville AVA has a slightly different character than that grown further south in the Lake Michigan Shore AVA. Thus, Welsch creates his blend from 80 percent estate Riesling (Fennville AVA) with the balance sourced from other Lake Michigan Shore AVA growers.

Flower petal, apple, tangerine, spice and petrol hints mark aromas while apple and tangerine flavors are enjoyed on the palate. Overall crisp and dry, it's easy to see why it is a winery favorite with consumers. This Semi-dry Riesling, at just \$12, lets one taste a pleasantly off-dry style with balanced acid. It's a winner with Asian spicy foods.

Reviewed March 1, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Fenn Valley Vineyards](#)
Vintage: 2005
Wine: Dry Riesling
Appellation: [Lake Michigan Shore](#)
Grape: [Riesling](#)
Price: \$14.00

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.