



SPRING 2024 CLUB WINES



Robert, Matt and Ryan - the brains and brawn of the vineyard and cellar!



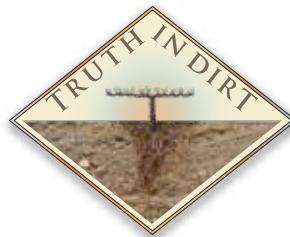
NATURALLY we achieve the Best



The pretty hand of the Photographer
Ryan's sister Erica Tompke

Our cellar practices started out using the commercial yeast solutions to ferment the wines as most New World wineries did in those days, and many of our neighboring wines still practice it to this day. Then came our discovery of the wild yeast during the 2021 season. We were able to isolate a small tank of Riesling juice that became our experiment to find out everything about our natural yeast. The results of that intentional study convinced us to take it to the next step. First, we had to identify if the dominated yeast was wild or was it a commercial yeast that was living among us? Working with White Labs, they were able to observe wild yeast growth in our media to confirm their findings.

The results are proof in the pudding. Half of our wines from the 2022 vintage were fermented using the natural yeasts. We went to 100% usage of the wild ferment for the 2023 vintage wines. The program is focused on crafting our signature flavor profile that includes the most important ingredient from the vineyard – yeast! We are believers in locally derived flavor, including the yeast!



RAISING the QUALITY

The goal at Brengman has always been to develop a Leelanau terroir with an old-world spirit that, through time, becomes the benchmark for the region. The focus and consistency of the program is showing results in the competition arena with another round of bests, double golds, gold and silver medals from the prestigious American Fine Wine Competition while at the same time inching the scores from the judges higher and higher such as the 96 for the 2022 Riesling Trocken and 95 for the 2021 Merlot (yes, that high score is for a red wine).

Here's a list of some of the successes resulting from our efforts by date;

2003 - Original planting of vines at Crain Hill Vineyard

2007 - First harvest of grapes, sold to Left Foot Charlie

2009 - Planning begins for winery and tasting room

2010 - First vintage for Brengman Brothers wines

2012 - start of the Piccolo Dito amaro/vermouths

2013 - gold medal Chardonnays and Pinot Noir in 2013

2016 - "Best in Show" Pinot Noir Rose

2018 - brings us our first vintage of the Gudsht Red double gold winner

2022 - start of the Distillery program with the TID spirits

2023 - wild yeast becomes precedent in all wine ferments, way better than commercial yeast

2024 - "Best in Class" Riesling Trocken 2022 made using the wild yeast

The following pages represent the six wines together with suggested food pairings for the Fan Club Spring Allocation 2024!



WILD CARD PET NAT



2022 WILD CARD ROSÉ PET NAT

TASTING NOTES

Blend: Chardonnay 50%, Pinot Noir 50%

The base wine was made in the traditional method program using French oak barrels for the initial fermentation then cross-flow filtered before bottling with added sugar and yeast for the right amount of bubbles. Notes of cherry, strawberry and herbs with outstanding freshness from the setup of acidity.

SPECS

Picked on Oct 14, 2022 Crain Hill Vineyard

Co-fermented using wild yeast, cross-flow filtered then second fermentation in the bottle using Champagne yeast EC1118.

Final pH 3.25 / Alcohol 12.5% / 400 cases made

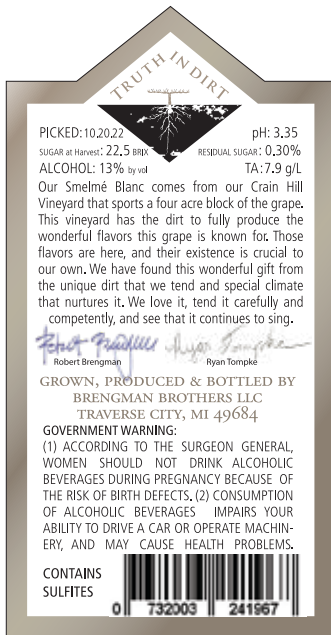
AWARDS

90 points - Isaac James Baker (Dec 23)

TIPS FOR MATCHING WITH FOODS

1. Sparkling wine is the quintessential wine for smoky and salty foods as its acidity helps balance these flavors.
2. Sparkling wine is well suited as an aperitif because of its refreshing effervescence, but it should not be disregarded as a wine for the main course as well.
3. Sparkling Rose wine is an excellent accompaniment to brunch, particularly to egg dishes.
4. Asian foods can be served quite successfully with this sparkling wine.
5. Always serve well chilled.

GEWÜRZTRAMINER



2022 Smelmé Blanc Gewürztraminer

TASTING NOTES

Classic Gewurztraminer with intense notes of spice, rose petals, lychee, grapefruit, peach kernel and ginger. Off-dry sweetness and creamy fruit flavors with better than normal acidity for this grape.

SPECS

Picked on Oct 2 / 10 / 20 , 2022

Vineyard: Crain Hill Vineyard / Block 3

Final pH 3.35 / Alcohol 13% / RS 3.0 g/L / TA 7.9 g/L / 250 cases made

TIPS FOR MATCHING WITH FOODS

1. Pair Gewürztraminer with smoked, salty, slightly sweet and spicy dishes for best results.
2. Avoid pairing Gewürztraminer with dishes that have too much acidity. It's a lower acid wine, and will seem lifeless.
3. When making sweet dishes, don't let the dish get sweeter than the wine because it will flatten the impression of the wine.
4. Don't pair Gewürztraminer with delicately flavored seafood or poultry as it will overwhelm the dish.
5. Serve Gewürztraminer well chilled.

SAUVIGNON BLANC / SEMILLON



LEELANAU PENINSULA AVA



2022 Sauvignon Blanc / Semillon

WINEMAKING

Sauvignon Blanc 88%

Semillon 12%

Barrel ferment using wild yeast / 6 months in French and Austrian oak puncheons.

TASTING NOTES

The palate has a great combination of juicy texture and racy acidity, and the wire-balancing act is executed so well. Lemons and quince, some ripe yellow and crunchy green apples. The fruit meets these honeyed, richer vibes with mineral precision and hints of green herbs and white flowers. Finishes with such stony, herbal, rushing river essence. Impressive expression of place and an expertly done take on this classic Sauv Blanc/Semillon blend.

SPECS

Picked on Oct 10/ 22, 2022 Vineyard: Timberlee Vineyard

Final pH 3.15 / Alcohol 12.5% / RS 0.0 g/L / 200 cases made

AWARDS

American Fine Wine Competition (Jan 24) Double Gold / 92 points

TIPS FOR MATCHING WITH FOODS

1. Sauv Blanc fares well with foods that are aromatic, higher in acidity, and spicier than most.
2. Use fresh herbs whenever possible. They help complement the natural herbal quality in the wine.
3. Works well with many appetizers and first courses since it's light to medium bodied.
4. It is the best white wine choice for many salads, soups, and green vegetable dishes.

RIESLING DRY



2022 Riesling Trocken

WINEMAKING

Made with wild yeast, this is a blend of three lots of Riesling fermented in stainless steel, concrete and French oak. Our very first discovery of our wild yeast was accomplished on a small batch of the 2021 Dry Riesling vintage. We were so impressed with the results that we fermented most of the 2022 vintage (most of the whites and just one red) with the wild yeast program. We are hooked with the strain that comes from the vineyard.

TASTING NOTES

Really makes the mouth water, and then the palate follows through with zippy acidity and a plush texture. Focused and crisp, with flavors of lime, white peaches, green pears, and the fruit is topped in crushed sweet tarts, notes of seashells, flinty minerals, and some floral perfume on the finish. A clear and vibrant Riesling that is delicious and would be so versatile with all sorts of food.

SPECS

Picked on Nov 3 / 4 , 2022 Vineyard: Crain Hill Vineyard
Final pH 3.05 / Alcohol 12% / RS 0.25 g/L / 450 cases made

AWARDS

American Fine Wine Competition (Jan 24)
"Best in Class" dry Riesling / 96 points
94 points - Isaac James Baker (Dec 23)

TIPS FOR MATCHING WITH FOODS

1. Great with many appetizers as it is the perfect "setup wine" for fuller wines to follow.
2. Good with smoked, salty, and spicy dishes; however it is also well suited to more delicate and subtle dishes.

DuhGüDsht WHITE BLEND



2022 DuhGüDsht WHITE BLEND

WINEMAKING

Chardonnay 33%

Viognier 33%

Muscat 33%

Barrel ferment using wild yeast / 6 months in French and Austrian oak puncheons.

TASTING NOTES

Sophisticated wine with smells containing clean, minty minerals with lemon-lime and floral undertones. perfect mouth-feel weight and creaminess with racy acidity crossing the finish line.

SPECS

Picked on Oct 15/ 25, 2022 Vineyards: Crain Hill / Timberlee

Final pH 3.25 / Alcohol 12.5% / RS 0.0 g/L / 150 cases made

TIPS FOR MATCHING WITH FOODS

1. With this white wine blend, dishes with some richness help underscore the fuller body and creamy mouthfeel of the wine.
2. Spicy dishes (with chiles) accentuate the alcohol and oak and therefore should be avoided.
3. In addition to a wide variety of appetizers, richer seafood, shellfish, and poultry dishes, this wine pairs nicely with many veal and pork entrees, particularly when prepared more simply so that the wine doesn't fight with complex ingredients.
4. Butter and cream love this wine.



LEFT BANK RED BLEND



2021 LEFT BANK

WINEMAKING

Cabernet Sauvignon 75%

Merlot 15%

Cabernet Franc 8%

Petit Verdot 2%

TASTING NOTES

Cabernet Sauvignon is King of the gravel. Fruit that appears to be dried and ripe at the same time, then cigar-box spice, powerful yet finely grained tannins and a broad capacious mouth-feel.

SPECS

Picked on Nov 8, 2021 Timberlee Vineyard

Four-day cold soak/ Two week ferment / 18 months in French oak

Final pH 3.55 / Alcohol 13.5% / 155 cases made

TIPS FOR MATCHING WITH FOODS

1. This red blend is a perfect match with meats containing some fat. The fat from the meat coats the palate and protects against youthful tannins in the wine.
2. As this wine ages, it becomes less intense, thereby altering the type of dish that is best suited to it. Intense reduction sauces are no longer as successful a match with older red blends.
3. Dishes with a keen flavor focus are often quite successful with a red wine blend. Walnuts and pecans are particularly useful when pairing dishes to younger red blends, as the tannins in the nuts will help lessen the impression of the tannins in the wine.