



LETHBRIDGE

## The story of the wine...



### NV Mistelle

**The Story:** Mistelle (from Latin mixtella/mixtum "mix") is sometimes used as an ingredient in fortified wines.

Our Mistelle is produced by adding brandy spirit to unfermented grape juice. The addition of the brandy stops the fermentation and, as a consequence Mistelle is sweeter than fully fermented grape juice in which the sugars turn to alcohol.

In true Lethbridge fashion, Ray has taken this a step further and aged the Mistelle in a solera system beside the winery.

The resulting wine is rich, unctuous, spicy and most importantly...dangerously delicious!

Vintage:	NV
Other vintages:	This is the 3 <sup>rd</sup> release
Grape variety:	Semillon, Pinot Gris, Chardonnay, Riesling
Vineyards:	
Bottled:	October 2016
Alcohol:	18%
Cellar potential:	2-3 Years
Cellar door prices:	\$55