



## 2015 Chancellor

### Variety Information:

Chancellor, known as Seibel 7053, was created in the 1860's in France and was, at one time, the most widely planted hybrid in France, but it was never really used to produce commercial wines, and so was never given a proper name. It was introduced into the US in the 1940's and into Canada in 1946. It became an important grape in some of the cooler regions of the US and Canada, such as the Finger Lakes region of New York. Moderately cold hardy and productive, . Chancellor clusters are susceptible to downy mildew and the foliage is susceptible to powdery mildew and the vines require cluster thinning. Chancellor is considered to be one of the finest French hybrid vines for wine production. It is considered cold-hardy, but does have an early bud break that can be a problem in areas with late spring frosts. Chancellor is the grandparent to Noiret, a grape that is generating some excitement as a promising new hybrid grape.

### Vineyard Information:

Arrowhead Vineyard – Lake Michigan Shore AVA

### Blend Information:

100% Chancellor

### Harvest Information:

Date: Brix: 17.0  
pH: 3.49 TA:

### Aging Information:

Plastic tanks, oak chips and spirals

### Bottling Information:

ABV: 10.0 pH: 3.64  
TA: RS: 0.0  
# of cases: 110 Date: 7/12/17

COLA: 12005001000092

### Organoleptic Description:

Wines typically have full-bodied European character with notes of plum and apple and is one of the best French-American hybrids on the market.

### Vintner's Commentary:

Chancellor makes a nice, everyday red table wine. We added it to our lineup to have a moderately priced, low acid, dry red wine that ages well. Because we don't grow this grape in the Flying Otter Vineyard and because it is a slow seller this will be our last vintage of Chancellor.

