

8. The term used to reference the entire property and operations where a wine is made, often including a E4 R2 T3 F4 R3 B2 Q4 room. C3 O4 H5 I2 O5 U4
9. This winery is located in an old schoolhouse on Center Road and is known for their Gewurztraminer. F2 E1 P4 D3 B2 T3 K1 G1 I5 O1 S1 O3 D5 D2 H4 K2
10. C3 L4 O4 K3 M5 wines such as Chardonnay, Riesling and Pinot Grigio are made from the juice of either white or red grapes and are best served chilled.
11. A seemingly insignificant element of the wine package, the quality of the O1 J4 L5 Q2, which is traditionally made from oak tree bark, can significantly effect the quality of the wine.
12. The O1 L3 H1 B5 G2 R4 K5 O1 B1 A5 I1 H2 O2 G1 winery, which also offers a Bed and Breakfast and wine-making classes, is known for their Trio wine – a delicious Bordeaux-style Cabernet / Merlot blend with lots of fruit plus light vanilla oak flavors and a soft, smooth, almost thick flavor.
13. Once known as the "Poor Man's Cabernet" and often used as a blending wine, Q3 C1 J2 F3 U1 B5 is a rich and flavorful, ruby-colored wine with layers of currant, black cherry, anise, cedar and toasty vanilla-scented notes.
14. C2 G5 Q5 K2 G4 H4 A1 wines are sweet varieties often made from late harvest grapes that have shriveled a bit and are high in sugar content.
15. Wine is traditionally placed into oak F5 G4 Q4 K2 to T1 G5 L5 Q3 R5 I3 A1, during which time the yeast works to convert the natural fruit sugars to alcohol.
16. Traditionally wine is made from Q4 S5 D2 T4 M3 S3, but other fruits are also used, including the O1 L4 F1 L5 J2 U4, which is a popular alternative in the Grand Traverse wine-making region.
17. A wine high in grape extracts and alcohol content is said to be G3 B3 E3 D1 R1 M1 C2 U3 G5 T2.
18. In 2004 Leelanau's Good Harbor Vineyards won a silver medal for their I2 N1 S4 L5 O2 N4 S5 U2.
19. To ensure that sufficient amounts of air and sunlight can reach the fruit and to encourage the appropriate volume of grape production per vine, the winemaker should N2 P2 K5 M2 C1 his vineyards during the winter season.

20. The process of decanting or removing wine from the bottle to allow exposure to oxygen prior to drinking is known as allowing the wine to $\frac{\text{R1}}{\text{H4}} \frac{\text{P5}}{\text{R2}} \frac{\text{J5}}{\text{L4}} \frac{\text{G5}}{\text{G5}}$, and is especially important with aged, full-bodied wines.

21. Lake Michigan helps to maintain a $\frac{\text{E2}}{\text{G4}} \frac{\text{Q3}}{\text{N5}} \frac{\text{F1}}{\text{J2}} \frac{\text{P1}}{\text{C5}} \frac{\text{I2}}{\text{I2}}$ climate in the Grand Traverse region, which is optimum for growing flavorful wine grapes.