


MURPHY, BRENTON
& SPAGNUOLO PC 

MSIA Spring Conference Winery Excursion

Wednesday, June 2, 2010

12:30- 5:30 P.M.

Hosted by Michael S. Brenton

REGISTRATION FORM

Name: _____

Company: _____

Work Phone: _____ Cell Phone: _____

Email: _____

Guest Name: _____

Company: _____

Work Phone: _____ Cell Phone: _____

Email: _____

Guest Name: _____

Company: _____

Work Phone: _____ Cell Phone: _____

Email: _____

First Come, First Served- Limited to 40 People Only!

Please Send Your Completed Registration Form and a Check
(\$42.00 Per Person) Made Payable to MSIA to Jan Ziegler at

Murphy, Brenton & Spagnuolo, PC
4572 S. Hagadorn Rd. Suite 1A
East Lansing, MI 48823

Questions? Call or Email

517.351.2020

jziegler@mbbspclaw.com

MSIA 2010 Wine Country Tour

The fourth annual MSIA wine country excursion will again return to the picturesque Leelanau Peninsula, visiting 3 wineries new to the tour. After departing from the hotel entrance at 12:30, our first stop will be Bel Lago Vineyard and Winery where proprietor/winemaker Charlie Edson, Ph.D., will lead us through an educational vineyard and cellar tour. Bel Lago not only has a stunning setting, overlooking Lake Leelanau, but stunning wines. Last month, a Bel Lago Riesling was awarded “Best White Wine” in a competition featuring more than 1400 wines from around the globe! Other Bel Lago wines have been receiving Gold, Double Gold and “Best of Class” awards in state, national and international competitions year after year.

After Charlie hosts the tasting of his wines, we are off the Forty Five North Vineyard and Winery, just north of the town of Lake Leelanau, one of the peninsula’s youngest wineries, The culmination of a lifelong dream of Indiana ophthalmologist Steven Grossnickel, Forty Five North is situated on 100 acres of what was formerly the farm of lawyer Dean Robb. With 37 acres of grapes, 3 acres of raspberries, a state of the art production facility and a brand new barn/tasting room, Forty Five North hit the ground running, winning multiple awards for wines from its inaugural vintage, and each year brings more gold. Plus, we will be treated to a completely private tasting. The winery is closed on Wednesdays, but is opening the tasting room just to host us.

We then head south of Sutton’s Bay to Shady Lane Cellars where we will enjoy a tasting in an atmospheric converted chicken coop, hosted by renowned winemaker Adam Satchwell, Gold, Double Gold and Best of Class wine awards are every year occurrences on this elevated 150 acre plot featuring 52 acres under vine. Vineyard manager Jay Briggs focuses on organic farming techniques with minimal chemical and mechanical manipulation. The result of their combined effort is always delectable, frequently memorable, and sometimes unique. Perhaps we will be favored with a taste of the delicious and idiosyncratic Blue Franc.

See you on the bus!