



2005 Riesling Ice Wine

On December 6, 2005, just as the early morning temperatures dipped to a chilly 16° F, workers at Chateau Grand Traverse hastily began picking frozen Riesling grapes. To achieve making this rare specialty dessert wine, the grapes are allowed to remain on the vines and continue ripening well past the regular harvest. During this time, we had to contend with all the elements of nature including hail, sleet, wind, rain, birds, raccoons, and even potential rot.



Once picked and delivered to the winery, the grapes were lightly pressed under frozen conditions for an extended period of time to extract only the unfrozen juice. The remaining ice crystals were simply discarded. In essence, this process is much like that of extracting the flavors from a snow cone. The rich, nectar-like juice, which measured as much as 44% sugar was slowly fermented over a three month period and transformed into an extremely concentrated dessert wine.

Wine Label Description

Ice wine is a rare and extraordinary dessert-style wine abounding with luscious fruit flavors and sweet mouth-filling qualities. It was produced from ultra-ripe Riesling grapes purposefully left on the vine late into the season to naturally freeze. Once picked, the grapes were gently pressed under cold conditions to extract a miniscule amount of the unfrozen essence of the grape. After lengthy fermentation in small, stainless steel tanks, the resulting wine is an exquisite treat for the senses. Serve slightly chilled and allow it to warm slowly in the glass to reveal its unique aromas and sweet nectar-like qualities.



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*Hand-picked on December 6, 2005
Harvest Sugar: 38.5° Brix
Residual Sugar: 9.5° Brix*

CHATEAU GRAND TRAVERSE
RIESLING Ice Wine
OLD MISSION PENINSULA 2005
Alcohol 12.5% by Volume 375 ml

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DISCLAIMER: DRINK RESPONSIBLY. DRINKING AND DRIVING IS DANGEROUS. DRINKING AND OPERATING MACHINERY IS DANGEROUS. DRINKING AND OPERATING MACHINERY IS DANGEROUS. DRINKING AND OPERATING MACHINERY IS DANGEROUS.

2005 Ice Wine Statistics

Vintage:	2005
Appellation:	Old Mission Peninsula
Grape Variety:	100% Riesling
Harvest Dates:	December 6, 2005
Harvest Sugar:	38.5° Brix
Residual Sugar:	9.5° Brix
Bottle Size:	375 ml.
Production:	1,220 Bottles
Alcohol %:	12.5%
Release Date:	December 18, 2006
Winemaker:	Bernd Croissant



CHATEAU
GRAND TRAVERSE

2005 Riesling Ice Wine

Double Gold Medal

2008

Great Lakes Wine Judging, MI

Double Gold Medal

2008

International Eastern Wine Competition, NY

Gold Medal

2008

Finger Lakes International Wine Competition, NY

Double Gold Medal

2007

Tasters Guild International Wine Judging

Double Gold Medal "Best of Class Award"

2007

Michigan State Fair Wine Judging