



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



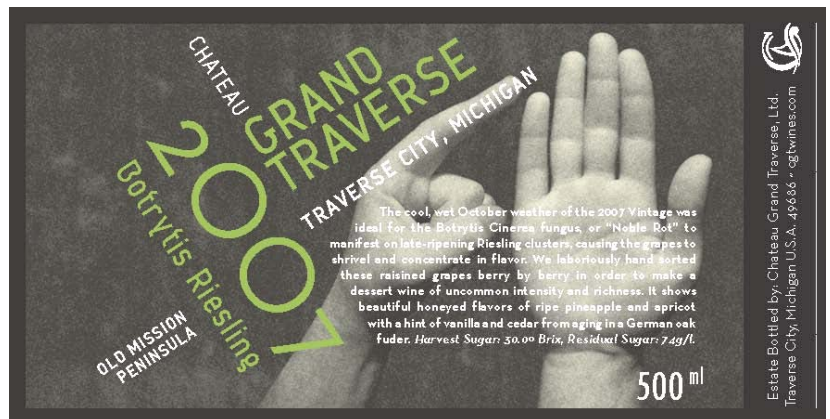
2007 Botrytis Riesling

The 2007 Growing Season

After a mild winter, the 2007 growing season began with some of the warmest spring conditions on record. In late-spring, an unexpected snowfall brought about a period of cooler weather that persisted for three weeks hindering any further vine development. This slowdown in growth served to protect our vines from the damaging frost that plagued many other wine regions in the Eastern US. The summer months maintained consistent warm and dry conditions that were followed up by a cool and rainy September. In October, temperatures again warmed to above average resulting in extended vine ripening and served to enhance flavors and soften acidity. Harvest began in early October and concluded in early November with very good quality fruit and over 470 tons harvested.

Technical Data

Year:	2007
Appellation:	Old Mission Peninsula
Varietal:	100% Riesling
Cases Produced:	267
Case Size:	12-500 ml.
Alcohol Content:	12.7%
Harvest Date:	Oct. 30 - Nov. 1, 2007
Harvest Method:	Hand Picked
Harvest Sugar:	30.0° Brix
Residual Sugar:	7.6° Brix
Acidity:	6.71 g/100 l.
Bottling Date:	September 29, 2008
Release Date:	November 17, 2008
UPC Code:	0 83161-20081
Wine Maker:	Bernd Croissant



DRY « 0...1...2...3...4...5 » SWEET

Wine Description

The cool, wet October weather of the 2007 Vintage was ideal for the Botrytis Cinerea fungus, or "Noble Rot" to manifest on late-ripening Riesling clusters, causing the grapes to shrivel and concentrate in flavor. We laboriously hand picked and sorted these raisined grapes literally berry by berry in order to make a sweet-style, dessert wine of uncommon intensity and richness. It shows beautiful honeyed flavors of ripe pineapple and apricot with a hint of vanilla and cedar in the finish from aging just one month in a traditional German 2,400 liter oak oval.