



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2007 Edelzwicker “Noble Blend”

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

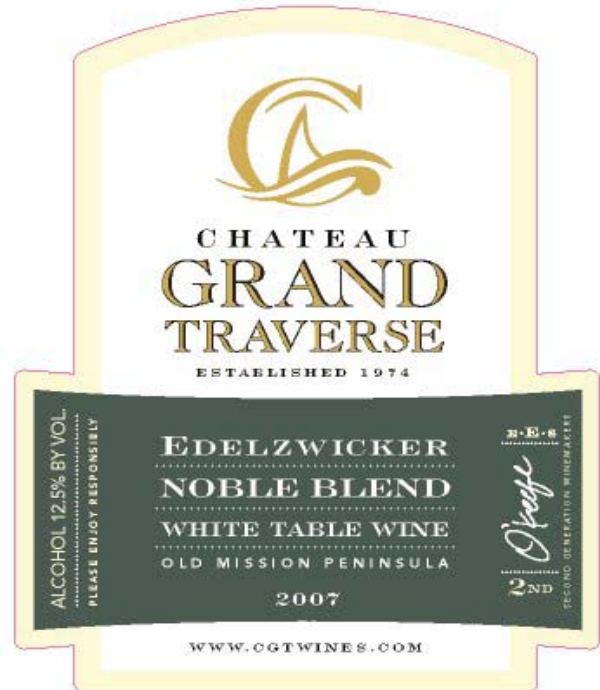
Year: 2007
 Appellation: Old Mission Peninsula
 Varietal: Gewurztraminer, Pinot Gris,
 Muscat Ottonel, Pinot Blanc,
 Chardonnay
 Cases Produced: 570
 Alcohol Content: 13.0%
 Harvest Date: October 2-29, 2007
 Harvest Sugar: 21.8° Brix
 Residual Sugar: 1.5° Brix
 UPC Code: 0 83161- 20001 4
 Wine Maker: Bernd Croissant

Silver Medal

2009 San Francisco Intl. Wine Competition, CA

Bronze Medals

2009 Tasters Guild Intl. Wine Judging, MI
 2009 San Francisco Chronicle Wine Competition, CA
 2009 Finger Lakes Intl. Wine Competition, NY
 2009 Great lakes Wine Judging, MI



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 DRY « 0...1...2...3...4...5 » SWEET

Label Description

Otherwise known as “Noble Blend,” this is a unique white wine made in the classic Alsatian style. This specialty creation is a blend of Gewürztraminer, Pinot Gris, Pinot Blanc, and Muscat. Made in an off-dry style, it exhibits exotic flavors of apricot and melon combined with crisp acidity and a long finish. Serve with piquant Thai, Indian, or Cajun cuisine.