



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2007 Gamay Noir "Reserve"

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:	Gamay Noir
Cases Produced:	438 cases
Alcohol Content:	13.8%
Harvest Date:	October 10-25 & November 2, 2007
Harvest Sugar:	24.4° Brix
Residual Sugar:	0.3° Brix
Bottling Date:	February 4, 2010
Release Date:	February 15, 2010
UPC Code:	0 83161-19951-6
Wine Maker:	Bernd Croissant



Label Description

This reserve quality red wine is aromatic and fruity with distinct tart cherry, red plum and black pepper flavors. Aged for 20 months in small oak barrels, it displays wonderful depth and complexity that will enhance an otherwise ordinary evening when served with savory foods such as grilled venison, stuffed bell peppers, grilled salmon, roast duck, or wild mushroom pizza. Serve at room temperature.