



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2007 Merlot "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: 93% Merlot & 7% Cabernet Franc
 Cases Produced: 283 cases
 Alcohol Content: 13.8%
 Harvest Date: October 29, 2007
 Harvest Sugar: 23.2° Brix
 Residual Sugar: 0.3° Brix
 Bottling Date: February 5, 2010
 Release Date: May 1, 2011
 UPC Code: 0 83161-97101 0
 Wine Maker: Bernd Croissant



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 DRY « 0...1...2...3...4...5 » SWEET

Label Description

Classic oak and earthy undertones make this wine ideal for wild game dinners or simple steaks on the grill. Flavors of cherry, black pepper, and light plum combine for a smooth and captivating finish. Aged for 20 months in small oak barrels, this wine is ideal for heartier meats, pasta marinara, or most smoked fare. Serve at room temperature.