



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2006 Pinot Noir

The 2006 Growing Season

The 2006 growing season started with an unusually warm spring followed by a very hot and dry summer. Luckily, our vine bud break occurred after the last spring frost that seriously harmed other tree fruit in the region. Good weather during the bloom period resulted in too many grape clusters that required some cluster thinning to focus quality. Near drought conditions prevailed throughout the summer causing some concern of vine stress. By early fall, the weather suddenly turned chilly followed by frequent rains that delayed our harvest until late October. In retrospect, the combination of a warm, dry summer and very cool fall resulted in some of the best wines in the past decade.

Technical Data

Year: 2006
 Appellation: Old Mission Peninsula
 Varietal: Pinot Noir
 Cases Produced: 458
 Alcohol Content: 13.0%
 Harvest Date: October 16, 2006
 Harvest Sugar: 22.0° Brix
 Residual Sugar: 0.5° Brix
 Bottling Date: September 26, 2008
 UPC Code: 0 83161-19963 9
 Wine Maker: Bernd Croissant



▼
 DRY « 0...1...2...3...4...5 » SWEET

Label Description

This wine comes alive with flavors of cherry, raspberry and chocolate with medium body, firm tannins and a fruity finish – a combination that matches well with grilled salmon, roast duckling, wild game, red meats, or even quality dark chocolate. Serve at room temperature.