



CHATEAU  
**GRAND TRAVERSE**  
 ESTABLISHED 1974



## 2007 Silhouette

### 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

ERROR YEAR

### Technical Data

Year: 2006  
 Appellation: Old Mission Peninsula  
 Varietal: Gamay Noir, Pinot Noir, Merlot, Pinot Meunier, Cabernet Franc  
 Cases Produced: 899  
 Alcohol Content: 13.0%  
 Harvest Date: October 17-21, 2006  
 Harvest Sugar: ~21.3° Brix  
 Residual Sugar: 1.4° Brix  
 Bottling Date: February 27, 2009  
 UPC Code: 0 83161-20051 9  
 Wine Maker: Bernd Croissant



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 DRY « 0...1...2...3...4...5 » SWEET

### Label Description

Silhouette is an off-dry style, premium red wine blend of Cabernet Franc, Pinot Noir, Pinot Meunier, Gamay Noir and Merlot. It is fruity and rich in body with subtle mellowing from aging for 18 months in new seasoned French oak barrels. Serve with red meats, pasta, or any grilled fare.