



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974

2008 Dry Riesling

The 2008 Growing Season

The mild winter of 2008 led to very warm early spring conditions. In early May, an extended period of cooler weather set in and persisted through the end of June slowing development. The summer months set in and maintained consistent warm and dry conditions followed up by a cool September. In October, daytime temperatures warmed to well above average combined with cool evenings resulting in exceptional ripening conditions. Overall, the 2008 vintage was an excellent white wine growing year on Old Mission Peninsula with full-flavored fruit balanced with brilliant acidity, crispness and wonderful depth of flavors.

Technical Data

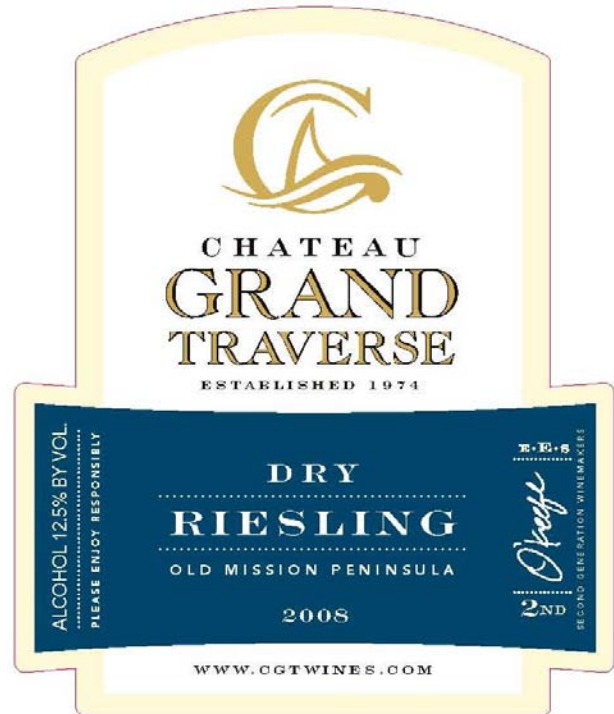
Year: 2008
 Appellation: Old Mission Peninsula
 Varietal: 100% Riesling
 Vineyards: CGT Estate Vineyards
 Cases Produced: 1,600
 Alcohol Content: 12.5%
 Harvest Date: October 17, 2008
 Harvest Sugar: 20.5° Brix
 Residual Sugar: 0.6° Brix
 UPC Code: 0 83161- 19906 6
 Wine Maker: Bernd Croissant

Gold Medal

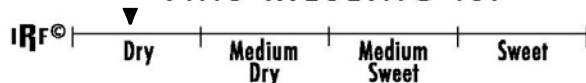
2010 Pacific Rim International Wine Competition, CA
 2009 Jefferson Cup Invitational, MO

Silver Medals

2010 San Francisco Chronicle Wine Competition, CA
 2009 Michigan State Fair Wine Competition, MI



THIS RIESLING IS:



Label Description

This is a classic-style Dry Riesling wine that is crisp, fruity and fresh. Flavors of apple, pear and citrus are matched with a vibrant steely-dry finish. Its expressive fresh flavors will match well with most seafood, shellfish, or delicate cream sauce entrees.