



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2008 Gamay Noir "Reserve"

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 red 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:	Gamay Noir
Cases Produced:	538 cases
Alcohol Content:	13.7%
Harvest Date:	November 7 & 8, 2007
Harvest Sugar:	22.2° Brix
Total Acidity:	5.7 g/liter
pH:	3.68
Residual Sugar:	0.3° Brix
Bottling Date:	September 29, 2011
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 18 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.