



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2008 Pinot 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 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% Pinot Noir
 Production: 386 cases
 Case Size: 12-750ml.
 Alcohol Content: 13.9%
 Harvest Date: November 6, 2008
 Harvest Sugar: 23.8°Brix
 Residual Sugar: 0.3°Brix
 UPC Code: 0 83161-19963 9
 Wine Maker: Bernd Croissant



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 DRY « 0...1...2...3...4...5 » SWEET

Label Description

Aged for 16 months in small oak barrels, 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.