



CHATEAU
GRAND TRAVERSE
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2008 Vin Gris

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, Michigan USA
Varietal:	100% Pinot Noir
Vineyards:	36% Porchside Vineyard, 64% Zafarana Vineyard
Production:	305 cases 6-750ml/case
Total Alcohol:	12.9%
Harvest Date:	October 24 & 29, 2008
Harvest Sugar:	22.5° Brix
Residual Sugar:	5.0 g/l
Total Acidity:	7.10 g/l
pH:	3.5 pH
Bottling Date:	June 19, 2009
Wine Maker:	Sean O'Keefe
Release Date:	July 14, 2009
UPC Code:	0 83161-20092 2

DRY « 0 1 2 3 4 5 » SWEET



Winemaker Notes

This Vin Gris is a medium-bodied, salmon-hued wine made from the white juice of black grapes. It was fermented to near dryness and then allowed to mature for six months in old French oak barrels. On the nose, it has a complex bouquet of raspberries, nuts and bread dough with complementary flavors of tart cherry, melon and vanilla. Pair this wine with poached salmon, rosemary chicken and savory Mediterranean foods.