



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974

2008 Riesling Ice Wine

On December 12, 2008, just as the early morning temperatures dipped to a chilly 16° F, workers at Chateau Grand Traverse hastily began picking frozen Riesling grapes. To achieve making this specialty dessert wine, the grapes are allowed to remain on the vines and continue to ripen well past the regular harvest. During this time, we had to contend with all the elements of nature including hail, sleet, wind, rain, birds, raccoons, and potential rot.

After hand picking, the frozen grapes were lightly pressed for an extended period of time to extract a miniscule amount of unfrozen juice. The remaining ice crystals were simply discarded. In essence, this process is much like that of extracting the flavors from a snow cone. The rich, nectar-like juice, which measured as much as 40% sugar was slowly fermented over a three-month period and transformed into an extremely concentrated and extraordinary dessert wine.

TECHNICAL DATA

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|----------------|--------------------------|
| YEAR: | 2008 |
| APPELLATION: | OLD MISSION PENINSULA |
| VARIETAL: | 100% RIESLING |
| VINEYARD: | NELSON |
| HARVEST DATE: | DECEMBER 12, 2008 |
| TEMPERATURE: | 16° F |
| HARVEST SUGAR: | 35.0°BRIX |
| SWEETNESS: | 11.1°BRIX |
| ALCOHOL: | 13.9% |
| TOTAL ACIDITY: | 8.9 g/l |
| PH: | 3.58 |
| BOTTLING DATE: | SEPTEMBER 22, 2010 |
| PRODUCTION: | 178 CASES [12 X 375 ml.] |
| UPC CODE: | 0 83161-19912 0 |

