



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974

2008 Semi-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: Michigan
 Varietal: 100% Riesling
 Production: 6,300 cases
 Cases Size: 12-750ml
 Alcohol Content: 12.0%
 Harvest Date: October 15-22, 2008
 Harvest Sugar: 20.5°Brix
 Residual Sugar: 3.2°Brix
 UPC Code: 0 83161- 19903 5
 Wine Maker: Bernd Croissant

Gold Medals

2010 Pacific Rim Intl. Wine Competition, CA
 2009 Michigan State Fair Wine Competition



Label Description

Most entrées will surely be complemented by this versatile Semidry Riesling wine. Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish. From the basic stir fry, barbecue, or even Indian chutney, the fruit undertones will enhance a broad range of unique tastes. Serve slightly chilled.

