



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2008 Ship of Fools

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:	55% Pinot Blanc, 35% Pinot Gris, 10% Pinot Noir
Vineyards:	Fisher/Bella Donna, Steen and Zafarana Vineyards
Production:	1.020 cases
Total Alcohol:	12.8%
Residual Sugar:	<5 g/l
Total Acidity:	7.5 g/l
pH:	3.32 pH
Bottling Date:	10/13/09
Release Date:	1/04/10
Winemaker:	Sean O'Keefe
UPC Code:	0 83161-19981 3

Gold Medal Winner
 2010 Pacific Rim International Wine
 Competition, CA

Silver Medal Winner
 2010 San Francisco Chronicle
 International Wine Competition, CA



Winemaker Notes

The Ship of Fools' wine concept has evolved with each vintage. In 2000, we made an attempt to make a balanced, stainless steel/whole cluster style Chardonnay without the usual lees or sugar components. 2000 was a cool vintage and the wine turned out to be one-dimensional and annoyingly malic, so we blended it into other wines. In 2001, we took inspiration from the dry white blends of Friuli and blended small portions of Pinot Gris and Pinot Blanc to round out the wine. This worked, for the most part, for the next several vintages, though the Chardonnay percentage kept shrinking until it was only 25 percent of the blend by 2007. At the same time, we were still searching for the magic blend that would give this wine an undeniable "reason to be" in light of so many finely-made straight varietal Pinot Blanc and Pinot Gris/Grigio wines available in the marketplace. The winemakers in Friuli usually include Tocai Friuliano or Sauvignon Blanc in their house blends. We do not grow a significant number of either of these varieties and didn't want to go the aromatic Riesling, Muscat, Gewurz route either. So, for the 2008 blend, I substituted 10 percent Pinot Noir Vin Gris for the Chardonnay, in hopes that it will lend an interesting aromatic element to the wine, especially as it ages. What I like about the 2008 blend is that it reunites the crazy Pinot family tree which, in a way, ties into the greater "Ship of Fools" idea. Once again, we'll see.