



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2008 "Whole Cluster" Riesling



Vintage 2008

Varietal 100% Riesling

Appellation Old Mission Peninsula
Michigan, U.S.A.

The Old Mission Peninsula extends northward from Traverse City into the Grand Traverse Bay of Lake Michigan, ending at Old Mission Point on the 45th Parallel. The peninsula is 19 miles (31 km) long by 3 miles (5 km) wide at its widest point. The climate on the peninsula is moderated by the surrounding waters, helping to protect the vines from frost and deep freezes and prolonging the growing season.

Vineyards

35% Dr. Becker Vineyard	Riesling 239/Planted 1974
30% Shacktau Vineyard	Riesling Weis 21-B/Planted 2003
20% Krauser Vineyard	Riesling 198/Planted 1999
15% Hillside Vineyard	Mixed Clones/Planted 2003

These estate vineyards are located on gently sloping west and southwest facing hillsides overlooking the west arm of Grand Traverse Bay. Vineyard soils are composed of well-drained sandy loam and glacial till with relatively high levels of calcium and potassium compared to surrounding sites.

Growing Season

Degree Days (Base 50)	2800 (April 1-November 1, 2007)
Riesling Budbreak	May 10-12, 2007
Riesling Bloom	June 10-15, 2007
Riesling Veraison	August 20-22, 2007
Riesling Harvest	October 10-November 5, 2007

After a mild winter, the 2007 growing season began with some of the warmest spring conditions on record. In late spring, cooler weather returned for three weeks slowing vine growth and delaying bloom. Summer was very warm and extremely dry with no significant rainfall in June and July. August brought cooler weather with light showers that continued through September and October. Harvest began on October 1st for early ripening varieties and concluded on November 5th. Warm temperature spikes in mid-October followed by intermittent rains led to much lower acidity levels than usual as well as the appearance of botrytis cinerea in late harvested grapes.

Harvest Dates

October 13, 2007	<ul style="list-style-type: none">•9.60 tons from Shackteau, Hillside & Krauser Vineyards•21.2° Brix (88 Oechsle)•7.9 g/l Total Acidity•2.99 pH
October 22, 2007	<ul style="list-style-type: none">•4.85 tons from Dr. Becker Vineyard•21.4° Brix (89 Oechsle)•6.4 g/l Total Acidity•3.01 pH

Fermentation

Early and late harvested grapes were fermented in two separate batches. Both were hand-picked and whole cluster pressed in order to minimize extraction of undesired phenolics. The must was cooled, settled and racked into stainless steel tanks and then inoculated with D-228 yeast (rehydrated with Fermaid-K). Tank temperatures were kept cool at 54° F. (12° C.) for the first several weeks in order to promote a long steady fermentation. The fermentation for the first batch of early harvested grapes was cold stopped and racked at 13 weeks with ~25 g/l residual sugar. The second batch of late harvested grapes was allowed to ferment to dryness and racked several weeks later. Both batches were kept cool and left on the fine lees until just before bottling at which time they were cold settled, racked, sulphured and filtered. After much hand wringing, it was decided to blend the entire late harvested batch into the final blend despite protests that it would make a wonderful, stand-alone dry Riesling!

Bottling Date

May 9, 2008

Cases Produced

915 cases

Bottling Analyses

11.8% Alcohol
21.1 g/l Residual Sugars
7.00 g/l Total Acidity
3.00 pH

Release Date

June 2, 2008