



CHATEAU  
**GRAND TRAVERSE**  
 ESTABLISHED 1974



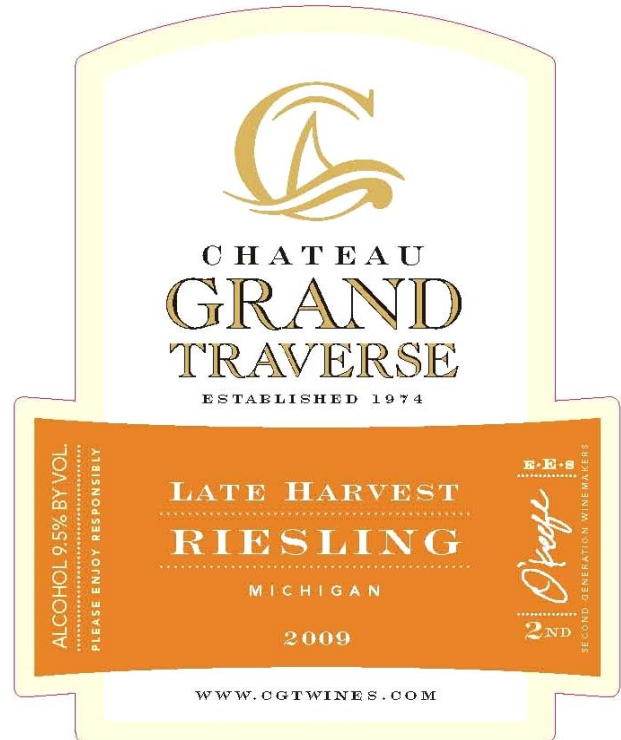
## 2009 Late Harvest Riesling

### The 2009 Growing Season

The moderate winter of 2009 led into cool and rainy spring conditions. In early May, an extended period of warmer weather set in and persisted through early June with somewhat slow vine development. The summer months presented cooler than average temperatures with often rainy conditions leading into a warm September. October temperatures were below average resulting in slow ripening conditions. Overall, the 2009 vintage was a white wine season year on Old Mission Peninsula with fresh-flavored fruit balanced with great acidity, crispness and wonderful fresh flavors.

### Technical Data

Year: 2009  
 Appellation: Michigan  
 Varietal: 100% Riesling  
 Cases Produced: 12,000  
 Alcohol Content: 9.5%  
 Harvest Date: October 27 - November 12, 2010  
 Harvest Sugar: 19.5° Brix  
 Residual Sugar: 4.6° Brix  
 Bottling Date: May 26, 2010  
 UPC Code: 0 83161-19904 2  
 Wine Maker: Bernd Croissant



THIS RIESLING IS:



### Label Description

This exceptional Late Harvest Riesling from Michigan abounds with dazzling fruit and crisp citrus flavors balanced with a naturally sweet finish. We created this exquisite after-dinner wine to match well with cheese and fruit as well as roast pork, glazed ham, poultry, or most barbecued fare.