



CHATEAU  
**GRAND TRAVERSE**  
 ESTABLISHED 1974



## 2010 Chardonnay “Barrel Fermented”

### The 2010 Growing Season

This was one of the best quality harvests in the past decade. The moderate winter of 2010 led into warm and sunny spring conditions. From early May through August, a period of warm and dry weather persisted with grape development 2-3 weeks ahead of normal. In early September, cooler and rainy weather set in to slow maturation and preserve the fresh acidity. During the month of October, warm and dry conditions returned presenting optimum fruit ripening conditions. Overall, the 2010 vintage offered outstanding quality fruit despite a reduction in tonnage. The majority of our Old Mission Peninsula vineyards presented some of the finest crops in years with full-flavored fruit balanced with great acidity and wonderful rich flavors.



### Technical Data

Year: 2010  
 Appellation: Old Mission Peninsula  
 Varietal: Chardonnay  
 Cases Produced: 668 cases  
 Alcohol Content: 13.0%  
 Harvest Date: October 12-18, 2010  
 Harvest Sugar: 22.7° Brix  
 Residual Sugar: 0.4° Brix  
 Bottling Date: September 26, 2011  
 UPC Code: 0 83161-19952 3  
 Wine Maker: Bernd Croissant

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 DRY « 0 1 2 3 4 5 » SWEET

### Label Description

This exceptional quality Chardonnay is bright with flavors of ripe pear, melon, citrus, and vanilla. Matched with the rich complexity of 10 months aging in small oak barrels, this dry wine will complement entrées such as sautéed mushrooms, cashew chicken, grilled tuna steaks, or a casual selection of cheese and fruit.