



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2010 Dry Riesling

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.

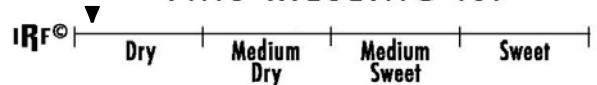
Technical Data

Year: 2010
 Appellation: Old Mission Peninsula
 Varietal: 100% Riesling
 Vineyards: CGT Estate Vineyards
 Production: 1,242 cases
 Alcohol Content: 12.4%
 Harvest Date: October 9-21, 2010
 Harvest Sugar: 21.5 ° Brix
 Residual Sugar: 0.5° Brix
 Total Acidity: 6.8 g/liter
 pH: 3.32
 Bottling Date: August 3, 2011
 UPC Code: 0 83161- 19906 6
 Wine Maker: Bernd Croissant

**DOUBLE GOLD
 MEDAL**
 2011 Michigan
 Wine & Spirits
 Competition



THIS RIESLING IS:



Label Description

This expressive dry white wine is crisp, fruity and fresh. Its assertive and clean style is an ideal match for most seafood, shellfish, or delicate cream sauce entrees. Intricate flavors of apple, pear and citrus are matched with a vibrant steely-dry finish.