



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974

2010 Late Harvest 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: Michigan
 Varietal: 100% Riesling
 Cases Produced: 13,200
 Alcohol Content: 10.5%
 Harvest Date: October 14 – 18, 2010
 Harvest Sugar: 21.5° Brix
 Residual Sugar: 4.5° Brix
 Bottling Date: May 16-17, 2011
 UPC Code: 0 83161-19904 2
 Wine Maker: Bernd Croissant

SILVER MEDALS

2011 Michigan
 Wine & Spirits
 Competition
 &
 2011 International
 Eastern Wine Competition

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.