



CHATEAU  
**GRAND TRAVERSE**  
 ESTABLISHED 1974

## 2010 Semi-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: Michigan  
 Varietal: 100% Riesling  
 Production: 3,200 cases  
 Cases Size: 12-750ml  
 Alcohol Content: 12.0 %  
 Harvest Date: October 5-18, 2010  
 Harvest Sugar: 21.0° Brix  
 Residual Sugar: 3.3° Brix  
 UPC Code: 0 83161- 19903 5  
 Wine Maker: Bernd Croissant

### SILVER MEDAL

2011 Michigan  
 Wine & Spirits  
 Competition



### Label Description

Most entrées will surely be complemented by this versatile Semidry Riesling wine. Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish. From the basic stir fry, barbecue, or even Indian chutney, the fruit undertones will enhance a broad range of the most unique meals. Serve slightly chilled.

