



CHATEAU
GRAND TRAVERSE
Winery • Vineyards • Inn

2007-08

Winter Wine Guide

CGTWINES.COM



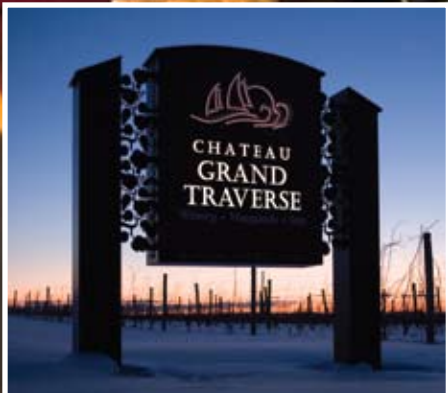
OLD MISSION PENINSULA

"To a Very Good Year..."



What's Inside

Rieslings	4-5
Reds	6-7
Wine & Food Chart ...	8-9
Winery Events	10
Wine Club	11
Whites	12-13
Entertaining Tips ...	14-15
Blends	16-17
Gift Baskets	18-21
The Inn	22-23



Winter Salutations!

As we settle into another long Northern Michigan winter, we are celebrating the 2007 harvest, which offered some of the very best fruit quality in our 34 years of winemaking on Old Mission Peninsula. These wines are now aging well in the tanks, affording us time to reflect and prepare for another season.

This past year alone, Chateau Grand Traverse (CGT) received more than 100 medals in national and international wine competitions – many being Gold, Double Gold and Platinum. These awards and accolades (mentioned throughout this guide) certainly let us know that our wines are recognized for quality among our industry peers. Also, we're very proud to see our wines grace your table as you relax or celebrate with friends and family. It is the many loyal winery customers that have made Chateau Grand Traverse a success.

On behalf of the O'Keefe family and our entire Chateau Grand Traverse staff, we wish you and your family a safe and rewarding holiday and winter season.

Thank you for being a part of our story – and for making us a part of yours.

Cheers!

Edward O'Keefe III, President

A Riesling to Celebrate



While summer is filled with festivals and fairs, winter is a time for intimate gatherings of friends and family. Celebrate these moments with the sweet subtlety of our Late Harvest Riesling.

2006 Late Harvest Riesling

\$13.99/ 750 ml. bottle

This premier 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. Serve slightly chilled.

- Gold Medal – 2007 Los Angeles Int'l Wine & Spirits Comp., CA
- Gold Medal – 2007 San Francisco Int'l Wine Competition, CA
- Silver Medal – 2007 Long Beach Grand Cru Competition, CA
- Silver Medal – 2007 Indy International Wine Competition, IN
- Silver Medal – 2007 Tasters Guild Int'l Wine Judging, MI
- Bronze Medal – 2007 Riverside Int'l Wine Competition, CA
- Bronze Medal – 2007 Michigan Wine and Spirits Comp., MI
- Bronze Medal – 2007 Int'l Eastern Wine Competition, NY
- Bronze Medal – 2007 Great Lakes Great Wines Comp., MI



2006 Semidry Riesling

\$10.99/ 750 ml. bottle

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.

- Gold Medal – 2007 Great Lakes Great Wines Competition, MI
- Silver Medal – 2007 Riverside Int'l Wine Comp., CA
- Silver Medal – 2007 Tasters Guild Int'l Wine Judging, MI
- Silver Medal – 2007 Los Angeles Int'l Wine & Spirits, CA
- Silver Medal – 2007 Long Beach Grand Cru Competition, CA
- Bronze Medal - 2007 San Francisco Int'l Wine Competition, CA
- Bronze Medal – 2007 Indy International Wine Competition, IN

2006 Dry Riesling

\$10.99/ 750 ml. bottle

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 entrées. Delicate flavors of apple, pear and citrus are matched with a vibrant steely-dry finish. Serve slightly chilled.

- Gold Medal – 2007 Los Angeles Int'l Wine & Spirits Comp., CA
- Silver Medal – 2007 Riverside Int'l Wine Competition, CA
- Silver Medal – 2007 Indy International Wine Competition, IN
- Bronze Medal – 2007 Long Beach Grand Cru Competition, CA
- Bronze Medal – 2007 Tasters Guild Int'l Wine Competition, MI
- Bronze Medal – 2007 Great Lakes Great Wines Comp., MI
- Bronze Medal - 2007 San Francisco Int'l Wine Comp., CA
- Bronze Medal – 2007 Michigan Wine and Spirits Comp., MI
- Bronze Medal – 2007 Int'l Eastern Wine Competition, NY

Grand Traverse Select "Sweet Harvest Riesling"

\$ 8.49/ 750 ml. bottle

This sweeter-style white wine is made from 100% Riesling grapes. Revealing flavors of apricot, melon, honey and pear unite with an intense and rounded finish. Serve with roast pork, grilled poultry, glazed ham, pasta salad or any barbecued fare. For best flavor, serve slightly chilled.

- Silver Medal – 2007 San Francisco Chronicle Wine Comp., CA
- Silver Medal – 2007 Riverside Int'l Wine Competition, CA
- Bronze Medal – 2006 Tasters Guild Int'l Wine Judging, MI
- Bronze Medal – 2006 San Francisco Int'l Wine Comp., CA
- Bronze Medal – 2006 Indiana Int'l Wine Competition, IN
- Bronze Medal – 2007 Finger Lakes Int'l Wine Competition, NY

Grand Traverse Select "Semidry Riesling"

\$ 8.49/ 750 ml. bottle

This popular-style semidry white wine is produced from 100% Riesling grapes. By fermenting and aging in cool stainless steel, we were able to maintain a crisp and refreshing character. Serve slightly chilled with cheese and fruit, grilled poultry, fresh seafood, or any barbecued fare.

- Gold Medal – 2006 Tasters Guild Int'l Wine Judging, MI
- Silver Medal – 2006 Finger Lakes Int'l Wine Competition, NY
- Silver Medal – 2007 Finger Lakes Int'l Wine Competition, NY
- Bronze Medal – 2006 Indiana State Fair Int'l Wine Comp. IN
- Bronze Medal – 2007 San Francisco Chronicle Wine Comp., CA

Fireside Fun...

Nothing says “après” more than warming your toes by the fire after a day on the slopes or in the woods. Get cozy after your next ski outing with a bottle of our *Silhouette*.



2004 Merlot Reserve

\$20.99/750ml. bottle

Classic oak and earthy undertones make this wine ideal for wild game dinners or simple steaks on the grill. Flavors of cherry, black pepper, and light plum combine for a smooth and captivating finish. Aged for 28 months in small oak barrels, this wine is ideal for heartier meats, pasta marinara, or most smoked fare. Serve at room temperature.

2004 Silhouette

\$13.99/ 750 ml. bottle

Silhouette is an intriguing red wine blend made in a slightly off-dry style. It is principally a blend of Cabernet Franc, Pinot Noir, Pinot Meunier, Gamay Noir, and Merlot. This unique red wine blend was aged for 18 months in new and seasoned French oak barrels. Serve between 50°-55° F.

Silver Medal – 2007 Tasters Guild Int'l Wine Judging, MI

Silver Medal – 2007 Indy International Wine Competition, IN

Bronze Medal – 2007 Great Lakes Great Wines Competition, MI

2006 Pinot Noir Vin Gris

\$ 8.99/500ml. bottle

This Vin Gris is a medium-bodied, salmon-hued wine made from the white juice of black grapes. It was fermented to near dryness and then allowed to mature for six months in old French oak barrels. On the nose, it has a complex bouquet of raspberries, nuts and bread dough with complementary flavors of tart cherry, melon and vanilla. Pair this wine with poached salmon, rosemary chicken and savory Mediterranean foods.

2005 Gamay Noir “Limited Bottling”

\$10.99/ 750ml. bottle

Gamay Noir is the celebrated grape of the Beaujolais region of France. It has adapted well to the climate of Northern Michigan producing a medium-bodied, aromatic, fruity red wine with distinct tart cherry, red plum and black pepper flavors. Less tannic and lighter than traditional red wines, Gamay Noir can be served with a wide range of foods including cheese and bread, grilled salmon, roasted duck or wild mushroom pizza.

Silver Medal – 2007 Tasters Guild Int'l Wine Judging, MI

Silver Medal – 2007 Michigan Wine and Spirits Comp., MI

Bronze Medal – 2007 Great Lakes Great Wines Competition, MI

2002 Proprietor's Reserve

\$17.99/ 750ml. bottle

This medium-bodied dry red wine was made from a blend of Merlot, Pinot Meunier, Gamay Noir, and Pinot Noir. After aging for 30 months in small oak barrels, we specially blended these unique varieties to produce a soft and well-balanced wine. Flavors of cherry and plum combine with earthy undertones and just a hint of oak flavor.

Silver Medal – 2007 Michigan Wine and Spirits Comp., MI

Bronze Medal – 2007 Tasters Guild Int'l Wine Judging, MI

Bronze Medal – 2007 Great Lakes Great Wines Competition, MI

2005 Gamay Noir “Reserve”

\$15.99/ 750 ml. bottle

This is an aromatic and fruity red wine with distinct tart cherry, red plum and black pepper flavors. With the added complexity of 20 months in small oak barrels, it can spice up an otherwise ordinary evening when served with savory foods such as grilled venison, stuffed bell peppers, grilled salmon, roasted duck, or wild mushroom pizza. Serve at room temperature.

2005 Pinot Noir Reserve

\$15.99/750ml. bottle

This wine comes alive with flavors of cherry, raspberry and chocolate with medium body, firm tannins and a fruity finish – a combination that matches well with grilled salmon, roast duckling, wild game, red meats, or even quality dark chocolate. Serve at room temperature.

Bronze Medal – 2007 Tasters Guild Int'l Wine Judging, MI

Grand Traverse Select “Sweet Traverse Red”

\$ 8.49/ 750ml. bottle

This sweet-style red wine is made from a selected blend of 100% vinifera red wine grapes. It displays a sweet fruity flavor with rich red wine undertones. Serve slightly chilled.

Silver Medal – 2006 Tasters Guild Int'l Wine Judging, MI

Bronze Medal – 2006 Indy Int'l Wine Competition, IN

Bronze Medal – 2006 Finger Lakes Int'l Wine Competition, NY

Cherry Port

\$18.99/375ml. bottle

This sweet and robust port-style cherry wine was fermented from pure Northern Michigan cherries. By aging a portion of this wine in small American oak barrels, it developed wonderful depth and complexity. Enjoy this wine after dinner or with your favorite dessert.

Silver Medal – 2007 OCC Great Lakes Wine Judging, MI

Silver Medal – 2007 Tasters Guild Int'l Wine Judging, MI

Bronze Medal – 2006 Pacific Rim Int'l Wine Competition, CA

Party Pairings

The right combination of food and wine is like blending friends for a dinner party.

Use the chart below to create an intimate dinner for two, or to host fun and comfortable gatherings with ease.



CHATEAU GRAND TRAVERSE WINE VARIETY		PG.#	WINE TYPE	TEMPERATURE	CHEESES	RED MEATS	POULTRY	VEG.	PASTA	SEAFOOD	MISCELLANEOUS
Late Harvest Riesling	4	White	Room Temp.	Chilled	Strong Cheese		Roast Turkey	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Dry Riesling	5	White	Room Temp.	Cold	Mild Cheese		Roast Turkey	Grilled Vegetables	Alfredo	Shellfish	Caesar Salad
Grand Traverse Select Semidry Riesling	5	White	Room Temp.	Cold	Mild Cheese		Roast Turkey	Grilled Vegetables	Alfredo	Shellfish	Caesar Salad
Semidry Riesling	5	White	Room Temp.	Cold	Mild Cheese		Roast Turkey	Grilled Vegetables	Alfredo	Shellfish	Caesar Salad
Grand Traverse Select Sweet Harvest Riesling	5	White	Room Temp.	Cold	Mild Cheese		Roast Turkey	Grilled Vegetables	Alfredo	Shellfish	Caesar Salad
Merlot Reserve	6	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Silhouette	6	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Gamay Noir Limited	7	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Gamay Noir Reserve	7	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Pinot Noir Reserve	7	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Proprietors Reserve	7	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Pinot Noir Vin Gris	7	Blush/Rose	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Grand Traverse Select Sweet Traverse Red	7	Red	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Cherry Port Wine	7	Fruit	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Riesling Ice Wine	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Chardonnay Barrel Fermented	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Late Harvest Chardonnay	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Edelzwicker	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Ship of Fools	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Pinot Grigio	13	White	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Cranberry Riesling	17	Blush/Rose	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Cherry Riesling	17	Blush/Rose	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Cherry Wine	17	Fruit	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Cherry Sangria	17	Fruit	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad
Spiced Cherry Wine	17	Fruit	Room Temp.	Chilled	Strong Cheese	Beef & Red Meat	Duck & Wild Fowl	Grilled Vegetables	Alfredo	Great Lakes Fish	Caesar Salad

Save the Date...

Whether you need a weekend retreat or want to plan a group outing, Chateau Grand Traverse and the Wineries of Old Mission Peninsula (WOMP) offer several reasons for you to come for a taste.



Chef Perry Harmon



Winemaker, Bernd Croissant

Winemaker Dinner Weekends 2008

Join our winemaker and Chef Perry Harmon for an evening of fine foods paired with Chateau Grand Traverse wines. Weekend Package Includes: Two-night stay for two, Friday evening wine and cheese reception with the winemaker, two deluxe breakfast bars in our breakfast room, private tour and tasting on Saturday at 5:00 PM and dinner with the winemaker prepared by Chef Perry on Saturday at 6:30 PM. *Cost for the weekend: \$550.00 per couple.*

January 18-20 • Lamb Chops with Cherry Port Rosemary Sauce or Chateau Chicken Breast with Wild Rice and Cheese Filling

February 22-24 • Beef Tenderloin wrapped with Prosciutto and served with Tuscan Tomato Relish

March 21-23 • Maple Glazed Salmon with Ginger and Plums or a second choice of Fettuccine Carbonara with Chicken

April 18-20 • Surf & Turf (Filet Mignon and Shrimp)

Mac & Cheese Cook-Off

November, 24, 2008

Advance tickets \$20. A fun day of casual food and wine pairing on Old Mission Peninsula (OMP). Visit any of the OMP wineries to taste some specially created macaroni dishes prepared by local restaurants. Each winery will feature two or three different Mac and Cheese dishes paired with wine. This is a great time to visit the wineries and pick up some holiday wine! *For details, call 231-933-9787.*

"Winter Warm-Up" Weekends

January, 11, 2008 - January, 13, 2008

February 15, 2008 - February 17, 2008

The wineries on Old Mission Peninsula will be serving mulled / warm wines with a WOMP mug. Purchase a mug and receive wine tastings and special treats. Stay for the weekend at the Inn at Chateau Grand Traverse (*\$140.00 per night based on double occupancy*).

Blossom Days

May 17, 2008 - May 18, 2008

CELEBRATE AGRICULTURE amid the natural beauty of the Old Mission Peninsula! The blossoming of the cherry trees is a great reason to visit. With bright blue Lake Michigan and the Grand Traverse Bays as a border, Old Mission Peninsula's rolling hills will be alive with the colors of blossoming trees. For \$15 participants receive a special glass to be used as a ticket for the barrel tastings at each of the OMP wineries. Barrel or Reserve wines will be showcased in addition to each winery's tasting list.

WOMP in the Park

September 6, 2008

The Wineries of Old Mission Peninsula (WOMP) have teamed together with Old Mission restaurants for the second annual Old Mission Peninsula Wine & Food Celebration. The ticket price includes a souvenir glass and three wine tasting tickets. Join us at the Bowers Harbor Park from 12:00 noon to 5:00 pm for a taste of the best local wines and food this unique destination has to offer! *Contact 231-223-7355 for further information.*

Please join us!

Château Grand Traverse invites you to become a charter member of our new wine club.

Your 2008 free membership includes quarterly shipments of three pre-selected wines – a red, a white, and a Riesling – plus these great member benefits:

- 10% discount on all wine purchases from our winery and off-season stays at the Inn
- Early notification and discounts on special events
- Free shipping on all cases purchased from Wine Club wines during the quarter featured
- Newsletter and recipes
- Convenient to-your-door delivery
- Winemaker notes on featured wines

Enroll today by calling 1-800-283-0247



As a wine club member, you can pay quarterly or by the year. Each shipment is \$50 for Michigan residents and \$56 for out of state* shipments. Your wine will be shipped:

- March 15, 2008
- June 15, 2008
- September 15, 2008
- December 15, 2008



Must be 21 or older to join the Vintage Wine Club. All shipments are delivered by UPS or another carrier and the signature of an adult (21+) is required at the time of delivery.


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*Chateau Grand Traverse currently ships to the following states:
AZ, CA, CO, CT, DC, FL, GA, ID, IL, IN, IA, MI,
MN, MO, NE, NH, NC, ND, NV, OH, SC,
TX, VT, VA, WA, WV, WY



This winter promises to be filled with cheerful celebrations and warm memories. Bring a camera to capture the fun, and a bottle of *Barrel-Fermented Chardonnay* to thank your host or hostess for bringing everyone together.

2006 Ship of Fools

\$13.99/ 750 ml. bottle

This wine is a whole-cluster pressed blend of 30% Pinot Gris, 35% Pinot Blanc and 35% Chardonnay. It is reminiscent of the crisp and aromatic off-dry white wines of the Friuli region of Northeastern Italy- perfect for those who prefer their wine without oak.

2005 Chardonnay “Barrel Fermented”

\$13.99/ 750 ml. bottle

This exceptional quality Chardonnay is bright with flavors of ripe pear, melon, citrus, and vanilla. Matched with the rich complexity of 20 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. Serve slightly chilled.

2006 Pinot Grigio

\$13.99/ 750 ml. bottle

This dry white wine displays bright acidity and beautiful mineral qualities with wonderful fruit. Its floral-citrus flavors and herbaceous style will match well with entrées such as seared scallops, pesto chicken, or stir fry. Serve slightly chilled.

Silver Medal – 2007 Long Beach Grand Cru Competition, CA

Silver Medal – 2007 Indy International Wine Competition, IN

Silver Medal – 2007 Michigan Wine and Spirits Comp., MI

Bronze Medal – 2007 Great Lakes Great Wines Comp, MI

2006 Edelzwicker

\$12.99/ 750 ml. bottle

Edelzwicker, otherwise known as “Noble Blend,” is a unique white wine made in the classic Alsatian style. We combined our premium Gewürztraminer, Pinot Gris, Pinot Blanc, and Muscat into this specialty wine creation. Made in an off-dry style, it exhibits exotic flavors of apricot and melon combined with crisp acidity and a long finish. This is an ideal wine to match with piquant Thai, Indian, or Cajun cuisine.

Silver Medal – 2007 Michigan Wine and Spirits Comp., MI

2006 Late Harvest Chardonnay

\$13.99/ 750 ml. bottle

This lusciously sweet wine was produced from late-picked Chardonnay grapes. It is a delicious, dessert-style wine with a soft, creamy palate, tropical fruit flavors and a lingering finish. Match with assertive foods such as Cajun, Thai, or Indian cuisine. Serve slightly chilled.

2005 Ice Wine

\$70.00 / 375 ml. bottle

Ice Wine is a rare and extraordinary dessert-style wine abounding with luscious fruit flavors and sweet mouth-filling qualities. It was produced from ultra-ripe Riesling grapes purposefully left on the vine late into the season to naturally freeze. Once picked, the grapes were gently pressed under cold conditions to extract a miniscule amount of the unfrozen essence of the grape. After lengthy fermentation in small, stainless steel tanks, the resulting wine is an exquisite treat for the senses. Serve chilled and allow it to warm slightly in the glass to reveal its unique aromas and sweet nectar-like qualities

BEST OF CLASS / DOUBLE GOLD - 2007 Michigan Wine and Spirits Competition, MI

DOUBLE GOLD MEDAL – 2007 Tasters Guild International Wine Judging, MI

Bronze Medal - 2007 San Francisco Int'l Wine Competition, CA



A Toast...



At Chateau Grand Traverse, we believe that entertaining is an art form, needing little more than a creative host and an appreciative audience. We asked our resident party artists, Ann and Michael, for a few tips on entertaining with Chateau Grand Traverse wine...



Michael and Ann,
Tasting Room Managers and
Entertainers Extraordinaire!

For an excellent winter warm-up, try the *Chateau Grand Traverse Spiced Wine* with cider. Blend the two to your taste (Ann recommends equal parts) and keep warm in a crockpot. The smell is delicious and the taste is sensational!

For a fun in-home tasting, buy one of each *Riesling* and let revelers experience how one grape can be presented so many different ways.

Need a quick dessert that's steeped in tradition, but short on prep time? Substitute a cake or pie with a bottle of *Chateau Grand Traverse Ice Wine*. Using small tasting glasses, this remarkable treat has an amazing story (see page 13) and a flavor that will leave a lasting impression on guests.

Sometimes the quickest way out of the winter blahs is a little taste of summer. When the days are short and the temperatures fall, warm up with a sangria punch. Blend a bottle of *Chateau Grand Traverse Sangria* with club soda to taste, and add fruit.



Grilling in the winter? Absolutely! Here is one of our favorite grilled fish recipes made with *Chateau Grand Traverse Semidry Riesling*. Add a loaf of crusty bread, some rice and a salad and you've got a great - and simple - dinner party menu! What to serve with it... more Semidry Riesling, of course.

Grilled Fish

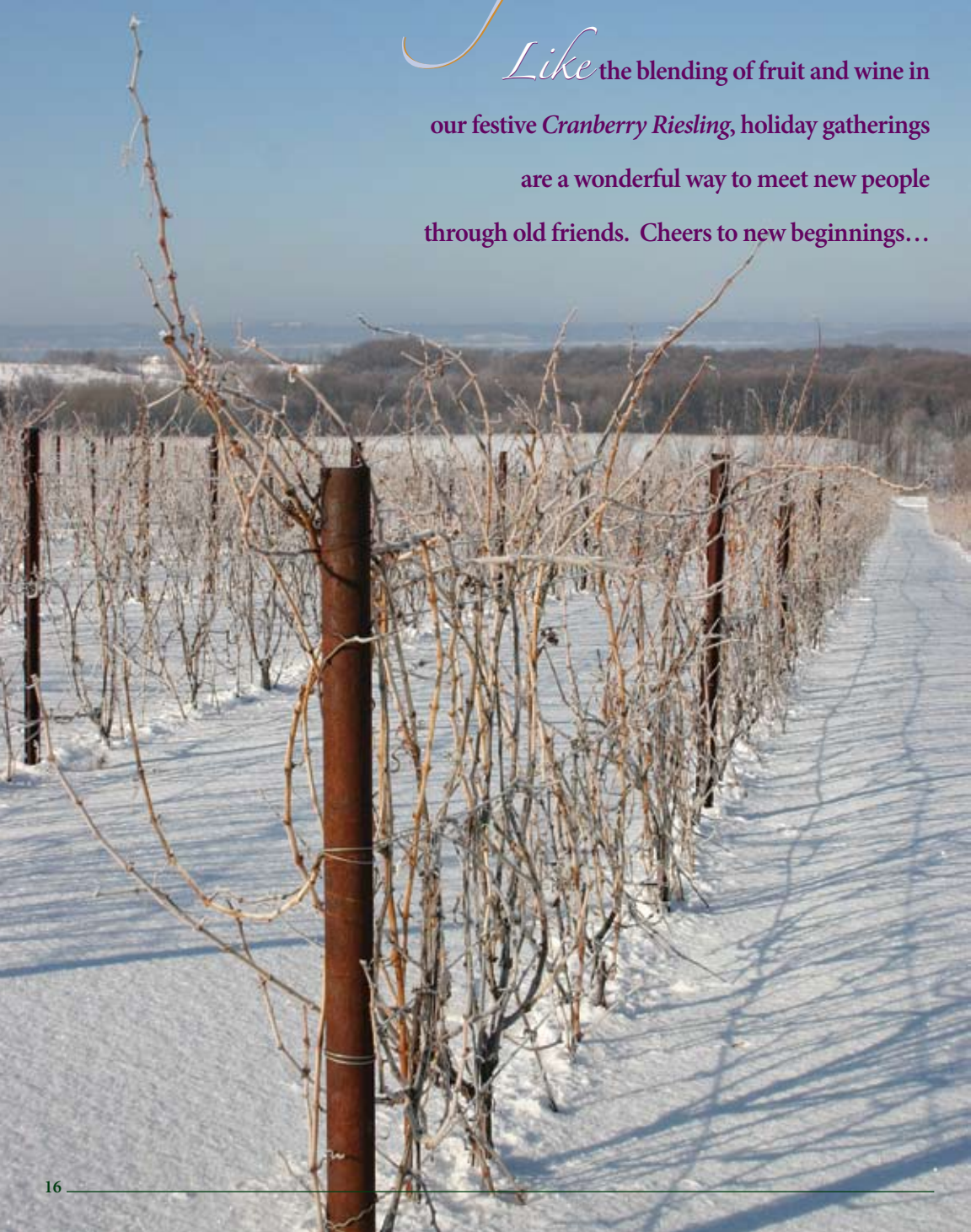
- 2-3 pounds fish fillets
- ½ cup soy sauce
- 1 cup Chateau Grand Traverse Semidry Riesling
- 1 medium onion (chopped finely)
- 1 tbs lemon juice
- 1 cup orange juice with pulp
- 1 tsp sesame oil
- 2 tbs garlic (chopped finely)
- 1 tsp ginger (chopped finely)

Mix all marinate ingredients together in a large Ziploc bag. Place fish in bag with marinade and refrigerate for 4 hours. Remove and grill for 3 minutes on each side, basting with marinade while grilling.

Do you have tips for entertaining with wine? Visit www.cgtwines.com and let us know your best party-pleasing ideas. We'll be choosing our favorites to include in our summer wine guide.

Let's Mingle...

Like the blending of fruit and wine in our festive *Cranberry Riesling*, holiday gatherings are a wonderful way to meet new people through old friends. Cheers to new beginnings...



Spiced Cherry Wine

\$ 6.49/ 750 ml. bottle

This wine is a holiday tradition. Made from our Traverse City Cherry Wine, we add natural flavors of cinnamon, clove, orange, and lemon peel. The resulting wine is a classic “Mulled” or “Gluhwein.” Enjoy as a warm-up beverage during the cooler months.

Cranberry Riesling

\$6.49/ 750 ml. bottle

A delightful blend of Semidry Riesling wine and high quality natural cranberry juice. It is the perfect Thanksgiving Dinner wine and also versatile enough for barbecued dishes, garden salads, cheese and fruit, or oriental cuisine.

Cherry Riesling

\$6.49/ 750 ml. bottle

What could be more Traverse City than cherries and Riesling? Together they make for a light, crisp, fruity wine. It tastes exactly like it sounds - refreshing Riesling taste with just a hint of cherry.

Cherry Wine

\$ 6.49/ 750 ml. bottle

Made from fresh, locally grown cherries which we actually freeze solid for a few weeks and then thaw out. This successful wine-making technique naturally breaks down the cell structure of the cherry and releases beautiful color and flavor in this wine.

Cherry Wine Sangria

\$ 6.49/ 750 ml. bottle

Cherry Wine Sangria is made from our own Traverse City Cherry Wine blended with natural lemon, lime, pineapple, banana and orange flavors. Mix with soda water or ginger ale to make a summertime Spritzer.



GIFT BASKETS

Gifts in Good Taste

Whether for special friends, close family members or business associates, you can't go wrong with the "gift of good taste." These baskets have been beautifully arranged and are sure to please...



Late Harvest Cake

- 18 ounces yellow cake mix (without pudding)
- 1 package vanilla pudding (instant)
- ½ cup water
- 1 cup Chateau Grand Traverse Late Harvest Riesling
- ½ cup vegetable oil
- 4 eggs
- ½ cups pecans, chopped
- ¼ pound butter
- 1 cup sugar
- ¼ cup water

Line bottom of greased 10" tube pan with chopped pecans. Blend boxed cake mix, pudding, water, ½ cup of wine, oil and eggs with mixer and pour into pecan-lined tube pan. Bake at 325 degrees F for 50-60 minutes.

Mix and boil for 3 minutes: butter, sugar and ¼ cup water. Remove from heat and then add remaining ½ cup of wine. Pour this mixture over hot cake and leave in pan 30 minutes before turning out.

Late Harvest Cake Basket (left) \$ 39

- 1 Bottle CGT 2006 Late Harvest Riesling
- 2 CGT Tasting Glasses
- 1 Package of Late Harvest Riesling Truffles
- Packaged in a CGT Wooden Crate



Pasta Carbonara Basket \$39

- 1 bottle CGT 2006 Dry Riesling
- 1 CGT apron (blue or burgundy)
- 1 CGT Conehead pourer/stopper
- Packaged in a wicker basket

Pasta Carbonara

- ½ pound bacon, chopped
- 2 tbs olive oil
- 1 tbs butter
- 4 cloves garlic, crushed
- ¼ cup Chateau Grand Traverse Dry Riesling
- 1 pound spaghetti or rigatoni
- 3 eggs
- ¼ Romano cheese, grated
- ¼ cup Parmesan cheese, grated
- Pepper to taste
- 1 tbs chopped parsley

Boil water and cook pasta while preparing sauce.

Chop the bacon in pieces about ¼ inch long. Put oil, butter and crushed garlic into small sauté pan and sauté over low to medium heat until garlic turns deep gold, being careful not to burn. Remove garlic and discard it. Put the bacon in the pan and sauté until crisp on the edges. Add the wine and let it boil for 2 minutes, then turn off the heat.

In a large bowl, break the eggs, adding the cheeses, pepper and parsley. When pasta is cooked, drain and pour into bowl with egg/cheese mixture. Add bacon mixture; toss thoroughly and serve.

Taste of Traverse Crate (left) \$20

- CGT Cherry Mustard
- CGT Chardonnay Mustard
- 8 oz. Package of Dried Cherries
- Packaged in a CGT Wooden Crate



Gifts in Good Taste

Port Basket (below) \$43

- 1 Bottle CGT Cherry Port
- 1 Box Chocolate Cherry Truffles
- Cherry Ornament
- Packaged in an Oval Basket



Beef Burgundy

- 2.5 pounds boneless beef round steak
- 4 cloves garlic, minced
- ½ cup chopped onion
- 2 cups Chateau Grand Traverse Gamay Noir Limited
- 1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted
- 1.5 cups Chateau Grand Traverse Dried Cherries
- 2 jars (4.5 oz each) button mushrooms, drained
- 1 cup pearl onions (fresh, frozen or canned)
- 3 tbsl all-purpose flour
- ½ cup water
- 1 package (12 oz.) medium egg noodles, cooked and well drained

Trim fat from steak; cut into 1-inch cubes. Coat a large, oven proof Dutch oven or stockpot with non-stick cooking spray; place over medium heat until hot. Add steak; cook, stirring occasionally 8-10 minutes, or until meat is browned. Drain well; set aside.

Recoat pan with cooking spray; place over medium heat. Add garlic and chopped onion; cook 1 minute. Add wine and mushroom soup; mix well. Bring mixture to a boil. Return steak to pan; stir in cherries, mushrooms and pearl onions.

In a small bowl, combine flour and water, blending until smooth with a wire whisk. Gradually stir flour mixture into steak mixture; mix well. Bake covered in a preheated 350 degree oven for 1.5 hours or until steak is tender and mixture is thickened. Serve over cooked noodles.

Beef Burgundy Basket (left) \$56

- 1 Bottle CGT 2005 Gamay Noir Limited Bottling
- 1 Bottle CGT 2004 Gamay Noir Reserve
- 16 oz. Package of Dried Cherries
- Wine 101 Book
- Packaged in a 2-Bottle Basket Carrier



Nutty Cherry Bread Pudding Basket \$30

- 1 Traverse Bay Winery Spiced Cherry Wine
- Cherry Syrup
- 8 oz. Package of Dried Cherries
- ½ pound of Cherry Coffee
- Packaged in a Cherry Basket

Nutty Cherry Bread Pudding

- ½ cup Chateau Grand Traverse Dried Cherries
- 2 tbsl Traverse Bay Winery Spiced Cherry Wine
- ¾ cup evaporated milk
- ¼ cup water
- 1 cup 2% milk
- ¼ cup butter
- 3 cups white bread cubes
- ¼ cup sugar
- ½ cup chopped pecans
- ½ tsp cinnamon
- 1/8 tsp salt
- 2 eggs, beaten
- Cherry syrup

Heat cherries in wine until medium warm and let soak for 20 minutes. Heat evaporated milk, water, 2% milk and butter in sauce pan until butter is melted.

In a large bowl, combine the next six ingredients and the undrained cherries. Add milk mixture and stir gently.

Spoon into a greased, one-quart baking dish. Place dish in a pan of hot water. Bake at 350 degrees F for 45 to 55 minutes or until knife inserted one inch from edge comes out clean. Serve warm with cherry syrup drizzled on each serving. Top with whipped cream and a sprinkle of almonds or toasted pecans if desired.

Mushroom Chicken in Wine Sauce

- 1 (3lb.) broiler-fryer chicken, cut into 8 pieces
- 1/3 cup all purpose flour
- 1 tbsl vegetable oil
- 1 (10 oz) package mushrooms, sliced
- ½ cup Brownwood Farms Famous Kream Mustard
- ½ cup Chateau Grand Traverse Semidry Riesling
- 2 tbsl fresh parsley, chopped

Coat chicken with flour, shake off excess. Brown chicken in oil in skillet over medium to high heat. Remove chicken from skillet. Cook and stir mushrooms in same skillet for 2-3 minutes or until tender. Stir in mustard and wine; add chicken. Heat mixture to a boil and reduce heat. Cover and simmer for 20-25 minutes or until chicken is done. To serve, sprinkle with parsley.

Cooking time: 32-38 minutes

Mushroom Chicken Basket (below) \$36

- 1 Bottle CGT Semidry Riesling
- 1 Brownwood Farms Famous Kream Mustard
- 1 CGT Wooden Barrel Corker
- 1 CGT Pocket Corkscrew
- Shipped in a Michigan-shaped basket



A Riesling to Relax...

Our stunning, six room facility is perched high on a hill overlooking vineyards, orchards, and spectacular views of Grand Traverse Bay. Each room is tastefully decorated, with a private bath, private walk out balcony, refrigerator, microwave and in-room coffee maker. The entire Inn is smoke-free and offers wireless internet.

The shared living room area features panoramic views, comfortable seating, fireplace, music, a sun room and an extensive wrap-around deck.

The lower level recreation room features satellite TV, fireplace, relaxed seating, state-of-the-art exercise equipment, entertainment room, large sauna, and full laundry facilities.

For more information and reservations, call 800-283-0247 or email info@cgtwines.com.



The Inn
at
Château Grand Traverse



2-Day Wine Getaway Special
December 1 - 24, 2008
Stay 2 nights (Sunday-Thursday) and the second night is 1/2 price - plus get a \$30.00 gift card for wine in our retail store.
January 1 - April 30, 2008
Stay 2 nights (Sunday-Thursday) and the second night is 1/2 price.



CHÂTEAU GRAND TRAVERSE

Visit us...



CHATEAU
GRAND
TRAVERSE

Tasting Room Locations

Main Winery

Old Mission Peninsula
12239 Center Road • Traverse City
231.223.7355

Winter Hours

Monday-Saturday, 10-5; Sunday, noon-5

Winter Winery Tour Schedule

Saturday & Sunday at 1 & 3 pm

Williamsburg Tasting Room

4160 M-72 East • Williamsburg
231.938.2291

Winter Hours

Monday-Saturday, 10-5
Sunday, noon-5

Linebacks Tasting Room

4990 Main St. • Onkama
231.889.0333

Winter Hours

Friday-Saturday, 11-5
Sunday, noon-5

Château Grand Traverse
12239 Center Road
Traverse City, MI 49686

CGTWINES.COM

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