



CHATEAU GRAND TRAVERSE

•ECLECTIC•

20 16 Grü Vin GRÜNER VELTLINER



Displaying equal parts crispy “wow” and zesty “ooh”, this medium-bodied, fruit forward Grüner Veltliner “Grü-Vee” will surely gain attention at the dinner table. Our small block vineyard provides intense late-season ripening, creating a laid back wine with marvelous lemon and lime qualities, flinty minerality and hints of white pepper. With a clean, off-dry finish, you can just sit back and be your far out self.

WINEMAKING

The grapes were handpicked and then gently whole cluster pressed while only the free run and lightly pressed juice were retained for fermentation. The juice was allowed to cold settle in order to naturally separate excess pulp to allow for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a cool 55° F to maintain the fruit flavors and preserve delicate aromatics. It was further aged in stainless steel. The result is a refreshing, fruit-forward, white-pepper spicy Grüner Veltliner with unfolding layers of complexity fresh acidity.

VINEYARD

Grüner Veltliner, literally translated, means “Green Grape.” Our small block vineyard, located on Old Mission Peninsula, in our “Baliwick” field is an ideal little spot for growing this specialty variety. Located on a warm, west facing hillside combined with the maritime effects of Grand Traverse Bay, we gain an extended and protected growing season that provides a climate where Grüner Veltliner can thrive. The mild temperatures throughout the spring, a warm summer, and relatively mild conditions maintained until the last grape was picked.

GRU VIN

TECHNICAL DATA

Year	2016
Appellation	Old Mission Peninsula
Varietals	Grüner Veltliner
Vineyard	Baliwick
Soil Type	Sandy, Loam, Glacial Till
Harvest Sugar	22.0° Brix
Residual Sugar	8 g/liter
Total Acidity	5.0 g/liter
pH	3.51
Alcohol	12.50%
Winemaker	Bernd Croissant
Bottling Date	7/12/2017
Cases Produced	423
UPC Code	0 83161-20093 9