



CHATEAU GRAND TRAVERSE
•ECLECTIC•

20 Block Twelve 16 RIESLING

We captured the essence of Riesling in this palate pleasing, off-dry style specialty white wine. By cool fermenting and crafting in stainless steel, this wine offers a combination of mineral, fruit-forward aromatics, delicate citrus, ripe melon, pineapple, and viscosity. This well-made, small production wine exemplifies our 43 year commitment to growing Riesling wine on Old Mission Peninsula.

WINEMAKING

The grapes were hand-picked at 24° Brix and were loaded whole cluster into the press and allowed to soak for three hours before pressing into juice. The Riesling juice was immediately pumped into a smaller stainless steel tank and cool fermented at a steady 55 degrees for nearly two weeks. Fruit ester compounds and flavors are better retained versus fermenting at higher temperatures. Ultimately, we arrested at 1.5 g/L residual sugar, considered by our winemaking team to be the optimum balance of flavors, sweetness, and acidity. The finished wine was further aged in stainless steel for 6 months.

VINEYARD

Old Mission Peninsula is a natural home for Riesling since it prefers cooler climate conditions. Our 45° N Parallel climate allows for Riesling to slow ripen while maintaining the balance of remarkable flavors and dazzling natural acidity. The grapes for our 2016 “Block 12” Riesling were picked by hand from our high bluff “Bailiwick Field” late in the season after a long and warm season. The grapes from this fields have consistently garnered international awards as well as critical acclaim. The well-draining soils, breezy and elevated environment is ideally suited for growing premium quality, cool climate Riesling.

BLOCK TWELVE

TECHNICAL DATA	
Year	2016
Appellation	Old Mission Peninsula
Varietals	100% Riesling
Alcohol	13.5%
Harvest Date	October 21, 2016
Residual Sugar	10.2 g/liter
Total Acidity	6.8g/liter
Cases Produced	874
UPC Code	0 83161-00000 0

