



# CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



## 2016 LATE HARVEST CHARDONNAY

### TASTING NOTES

Soft and creamy palate, combined with plenty of tropical fruit and rich sweetness. Wonderfully scented with vanilla and candied kumquat, this wine is a delicious twist on a classic favorite.

### SERVING

Remove from refrigerator or ice and uncork. Allow wine to open up at room temperature for fifteen minutes before enjoying.

### FOOD PAIRINGS

Pair with assertive foods such as Cajun, Thai, or Indian cuisine. This wine's decisive sweetness also makes it an ideal match for crème brulee, dark or white chocolate, or stilton cheeses.

### TECHNICAL DATA

Appellation	Michigan
Varietal	Chardonnay
Production	870 cases
Alcohol Content	11.2%
Harvest Date	October 5, 2016
Harvest Sugar	21° Brix
Residual Sugar	4.3° Brix
Bottling Date	March 17, 2018
UPC Code	083161-20019 9

