



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2016 PINOT GRIGIO

TASTING NOTES

Bright acidity and beautiful mineral qualities with wonderful fruit. Its floral-citrus flavors and herbaceous style will make this a very food-friendly wine, perfect for summertime.

SERVING

Remove from refrigerator or ice and uncork. Let opened wine sit at room temperature for fifteen minutes before enjoying.

FOOD PAIRINGS

The natural acidity in this crisp Pinot Grigio will accentuate simple and delicate flavors in food, especially fish entrées. Pair with savory dishes such as seared scallops, pesto chicken, or stir fry.



TECHNICAL DATA

Appellation	Michigan
Production	1,070 cases
Alcohol Content	11.7%
Harvest Date	October 4, 2016
Harvest Sugar	20.0° Brix
Residual Sugar	0.5° Brix
Bottling Date	May 1 - 2, 2017
UPC Code	083161-200717

