



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2014 BARREL FERMMENTED CHARDONNAY

TASTING NOTES

This exceptional quality Chardonnay is bright with crisp and complex flavors. Creamy and well-spiced in French and American oak with nuances of nuts and vanilla, layered with flavors of ripe pear, honeydew melon and baked apple joined by a lively acidity.

FOOD PAIRINGS

This dry wine will complement entrées such as sautéed mushrooms, cashew chicken, grilled tuna steaks, or a casual selection of cheese and fruit.

TECHNICAL DATA

Appellation	American
Varietal	Chardonnay
Production	788 cases
Alcohol Content	13.8%
Harvest Date	October 17 - 20, 2014
Harvest Sugar	23.3° Brix
Residual Sugar	0.5° Brix
Bottling Date	November 25 2015, May 5, 2016
UPC Code	083161-19952 3

