



CHATEAU
GRAND TRAVERSE
 ESTABLISHED 1974



2013 DRY RIESLING

TASTING NOTES

This expressive dry white wine is crisp, fruity and fresh. Its assertive and clean style is an ideal match for most seafood, shellfish, or delicate cream sauce entrees. Intricate flavors of apple, pear and citrus are matched with a vibrant steely-dry finish.

THE 2013 GROWING SEASON

The winter of 2013 was relatively mild with elevated temperatures and normal snowfall. Spring was warm with sufficient rainfall allowing for healthy vine and bud development. Moderate and somewhat dry conditions prevailed throughout summer, providing warm ripening days and cooler evenings, very typical for northern Michigan. The most notable thing about the 2013 vintage is how quickly it cooled down in September and stayed cool all the way through the final days of harvest in November. Intermittent showers throughout harvest required us to pick heavily on dry days and wait patiently during rainfall. Near the end of harvest, we literally picked on snow covered grounds under very cold conditions. Despite the imperfect harvesting conditions, the 2013 growing season yielded ripe, quality fruit allowing us to produce beautifully crisp, classic-style white wines as well as very flavorful reds.

SILVER MEDAL
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BRONZE MEDAL
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2015 Pacific Rim Wine Competition
 2015 San Francisco Chronicle Wine Competition
 2015 International Wine & Spirits Competition
 2015 International Eastern Wine Competition

TECHNICAL DATA

Appellation	Old Mission Peninsula
Varietal	100% Riesling
Production	1,300 cases
Alcohol Content	12.0%
Harvest Date	October 20 - November 13, 2013
Harvest Sugar	20.0° Brix
Residual Sugar	1.1° Brix
Total Acidity	7.4 g/l
pH	2.97
Bottling Date	October 6 - 7, 2014
UPC Code	0 83161-19906 6

THIS RIESLING IS:

