



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2014 DRY RIESLING

TASTING NOTES

This expressive dry white wine is crisp, fruity, and fresh. Along with mineral notes, the well-cut acidity gives this Riesling a taut structure to balance flavors of crisp Granny Smith, white grapefruit, quince jam and honeycomb. These intricate flavors are matched with a steely-dry finish.

FOOD PAIRINGS

Its assertive and clean style is an ideal match for most seafood, shellfish, or delicate cream sauce entrees.

TECHNICAL DATA

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| Appellation | Michigan |
| Varietal | 100% Riesling |
| Production | 950 cases |
| Alcohol Content | 11.8% |
| Harvest Date | October 20 - November 7, 2013 |
| Harvest Sugar | 20.0° Brix |
| Residual Sugar | 1.1° Brix |
| Total Acidity | 7.8 g/l |
| pH | 3.1 |
| Bottling Date | April 8, 2016 |
| UPC Code | 0 83161-19906 6 |

THIS RIESLING IS:

