



# CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



## 2015 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	American
Varietal	Chardonnay
Production	1,800 cases
Alcohol Content	12.1%
Harvest Date	September 15, 2015
Harvest Sugar	24.1° Brix
Residual Sugar	4.2° Brix
Bottling Date	May 19, 2016
UPC Code	083161-20019 9

