



CHATEAU
**GRAND
 TRAVERSE**
 ESTABLISHED 1974



2013
LATE HARVEST RIESLING



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 of a northern Michigan summer. October was cool with consistent rainfall, slowing ripening, which delayed harvest by weeks. These nerve-racking conditions required our winemaking staff to be flexible and adapt to ever-changing conditions to bring in the grapes. 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.

TECHNICAL DATA

<i>Year:</i>	2013
<i>Appellation:</i>	Michigan
<i>Varietal:</i>	100% Riesling
<i>Production:</i>	17,000 cases
<i>Alcohol Content:</i>	9.8%
<i>Harvest Date:</i>	October 17 - November 9, 2013
<i>Harvest Sugar:</i>	20.5° Brix
<i>Residual Sugar:</i>	4.5° Brix
<i>UPC Code:</i>	0 83161-19904 2
<i>Wine Maker:</i>	Bernd Croissant

LABEL DESCRIPTION

This exceptional Late Harvest Riesling from Michigan abounds with dazzling fruit and crisp citrus flavors balanced with a naturally sweet finish. We created this exquisite after-dinner wine to match well with cheese and fruit as well as roast pork, glazed ham, poultry, or most barbecued fare.

DOUBLE GOLD MEDAL
SILVER MEDAL
SILVER MEDAL

2015 International Eastern Wine Competition
 2015 San Francisco Chronicle Wine Competition
 2014 Michigan Wine Competition

THIS RIESLING IS:

