



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2013 SHIP OF FOOLS

“Was it foresight, folly, or both that led us to plant Pinot this far north? For this crisp, dry white wine, we reunited the varied Pinot family to make a blend with the breadth and balance to set sail for far shores. Simply put: Blanc for finesse, Gris for structure, and Noir for bouquet and ageability.”

TASTING NOTES

Apple, citrus, and melon character with soft acidity and a textured palette.

LABEL DESCRIPTION

Pinot Blanc plays the lead once again in the 2013 Ship of Fools blend. Northern Michigan Pinot Blanc is justifiably garnering a lot of media attention these days for its pleasing apple/citrus & melon character (and softer acids than Riesling!) Pinot Gris and a touch of Noir help to boost the fruit by providing the underlying crisp acidity and a textured palette make this wine more than a simple quaffer.

TECHNICAL DATA

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| Year: | 2013 | |
| Appellation: | 100% Old Mission Peninsula (Estate Bottled) | |
| Varietals: | 70% Pinot Blanc (45% Fisher Vineyard, 25% Ligon Vineyard) 25% Pinot Gris (25% Steen Vineyard) 5% Pinot Noir (5% Porchside Vineyard) | |
| Harvest Analysis: | Pinot Blanc (Fisher Vineyard): Harvested 10/12/13, 21.2 ° Brix, pH 2.97, TA 7.3 Pinot Blanc (Ligon Vineyard): Harvested 10/17/13, 19.0 ° Brix, pH 3.15, TA 8.6 Pinot Gris (Steen Vineyard): Harvested 10/15/13, 21.5 ° Brix, pH 3.02, TA 6.6 Pinot Noir (Porchside Vineyard): Harvested 10/16/13, 20.0 ° Brix, pH 3.34, TA 7.9 | |
| Bottle Analysis: | Alcohol: 11.0% TA: 5.3 g/l | Residual Sweetness: 7.0 g/l pH: 3.02 |
| Bottling Date: | July 11, 2014 & September 29, 2014 | |
| Cases Produced: | 1825 Cases | |
| UPC Code: | 0 83161-19981 3 | |

SILVER MEDAL

2015 San Francisco Chronicle Wine Competition

