



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2012 SILHOUETTE RED WINE

TASTING NOTES

Silhouette is fruity and rich in body, with subtle mellowing from aging for 22 months in new and seasoned French and American oak barrels. Hints of red berries, bittersweet chocolate with a round and smooth texture.

FOOD PAIRINGS

Serve with red meats, pasta, or any grilled fare.

THE 2012 GROWING SEASON

The 2012 growing season was both unusual and challenging on Old Mission Peninsula. Beginning in mid-March, our vineyards experienced an unprecedented one-week warm-up that brought daytime temperatures in excess of 90°F. This was immediately followed by a massive blizzard that dropped more than 24" of snow only to melt the next day. Thankfully, the vines remained dormant and protected during this crazy period until bud-break in early May. Summer temperatures accelerated with sustained dry conditions leading to less vigorous growth and slower fruit maturation. As autumn arrived, the rain began to fall and temperatures cooled maintaining fruit acidity as well as furthering ripening. Overall, the 2012 growing season provided intense ripening conditions resulting in rich, full flavored reds and wonderfully balanced Late Harvest style wines.



TECHNICAL DATA

Appellation	Old Mission Peninsula
Varietal	Cabernet Franc, Gamay Noir, Merlot, Pinot Noir, Pinot Meunier, and Dornfelder
Production	922 cases
Alcohol Content	13.9%
Harvest Date	September 25 - October 25, 2012
Harvest Sugar	22.9° Brix
Residual Sugar	8.0 g/l
Bottling Date	September 18, 2015
UPC Code	083161-200519

