



CHATEAU GRAND TRAVERSE
•ECLECTIC•

20 Whole Cluster 17 RIESLING



This is positively an awesome Riesling! Let it shine with crisp aromatic style, bright fruit and citrus accented with enduring flavors of ripe apple and pear. It was made from hand-picked grape clusters pressed “whole” without any de-stemming or crushing. The resulting wine is sleek and minerally with just a touch of natural sweetness for balance. When it’s on stage this wine is a Riesling Rock Star!

WINEMAKING

Whole Cluster is a term we like to use to exemplify minimal handling, processing or winemaker influence. We hand-picked grape clusters from specific sites and pressed “whole” without any de-stemming or crushing. Fermentation was long and cool in stainless steel whereby we allowed the wine to naturally taper off at <1% residual sugar, finding its equilibrium. Our basic intent was to allow the Riesling grape and the flavors of the particular growing season to shine. Often referred to as Riesling Unplugged, the finished wine was aged in stainless steel before bottling.

VINEYARD

A majority of the 2017 growing season was relatively warm and dry without consequence. As the rains set in during late August, the vines were able to recover moisture and maintain their vigor well into late October. By purposefully thinning and keeping yields down to 2.5 tons per acre, the resulting grapes were clean, healthy, and fully ripe for premium winemaking. The Riesling grapes from our Old Mission Peninsula vineyards are known for making expressive, enduring flavored wines. With relatively undisturbed, glacially settled soils, the wines we produce are incredibly unique.

WHOLE CLUSTER

TECHNICAL DATA

Year	2017
Appellation	Old Mission Peninsula
Varietals	Riesling
Soil Type	Sandy, Loam, Glacial Till
Harvest Sugar	20.7° Brix
Residual Sugar	10 g/liter
Total Acidity	7.7 g/liter
pH	3.19
Alcohol	10.6%
Winemaker	Bernd Croissant
Bottling Date	8/3/2018
Cases Produced	370
UPC Code	0 83161-19980 6