



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2012 EDELZWICKER

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. Harvest began two weeks early in late September and lasted until the end of October. Overall, the 2012 growing season provided intense ripening conditions resulting in rich, full flavored reds and wonderfully balanced Late Harvest style wines. We dodged a weather bullet in 2012 and it resulted in exceptional tonnage and high quality wines.

LABEL DESCRIPTION

Otherwise known as "Noble Blend," this is a unique white wine made in the classic Alsatian style. This specialty creation is a blend of Gewürztraminer, Muscat Ottonel, Pinot Gris and Chardonnay. Made in an off-dry style, it exhibits exotic flavors of apricot and melon combined with crisp acidity and a long finish. Serve with piquant Thai, Indian, or Cajun cuisine.

BRONZE MEDAL 2015 International Eastern Wine Competition

TECHNICAL DATA

<i>Appellation:</i>	<i>Old Mission Peninsula</i>
<i>Varietal:</i>	<i>Gewurztraminer, Muscat Ottonel, Pinot Gris and Chardonnay</i>
<i>Production:</i>	<i>548 cases</i>
<i>Alcohol Content:</i>	<i>11.9%</i>
<i>Harvest Date:</i>	<i>October 3 - October 25, 2012</i>
<i>Harvest Sugar:</i>	<i>23.0° Brix</i>
<i>Residual Sugar:</i>	<i>1.8° Brix</i>
<i>Bottling Date:</i>	<i>October 9, 2013</i>
<i>UPC Code:</i>	<i>0 83161-20001 4</i>

