



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2014 LATE HARVEST CHARDONNAY

TASTING NOTES

Soft and creamy palate, combined with plenty of tropical fruit and rich sweetness. Wonderfully scented with vanilla and candied kumquat, this wine is a delicious twist on a classic favorite.

SERVING

Remove from refrigerator or ice and uncork. Allow wine to open up at room temperature for fifteen minutes before enjoying.

FOOD PAIRINGS

Pair with assertive foods such as Cajun, Thai, or Indian cuisine. This wine's decisive sweetness also makes it an ideal match for crème brulee, dark or white chocolate, or stilton cheeses.

TECHNICAL DATA

Appellation	American
Varietal	100% Chardonnay
Production	1,600 cases
Alcohol Content	11.0%
Harvest Date	October 7, 2014
Harvest Sugar	23.1° Brix
Residual Sugar	4.2° Brix
Bottling Date	June 4, 2015
UPC Code	083161-20019 9

