



CHATEAU
GRAND TRAVERSE
ESTABLISHED 1974



2011 MERLOT "RESERVE"

THE 2011 GROWING SEASON

The mild winter of 2011 led into a relatively cool and rainy spring period lasting through the month of June. This weather trend brought ample rainfall while keeping the vines dormant longer helping to alleviate any frost or mildew issues. Early July brought hot and dry conditions with very little rainfall lasting through the end of August. Eventually, cooler temperatures arrived in September. Harvest began in early October with almost summerlike conditions allowing extended time on the vine to achieve maximum flavors. The ideal weather allowed for beautiful ripening and one of the highest quality crops in our 38 year history.

TASTING NOTES

Classic oak and earthy undertones make this wine ideal for wild game dinners or simple steaks on the grill. Flavors of cherry, black pepper, and light plum combine for a smooth and captivating finish. Aged for 24 months in small oak barrels, this wine is ideal for heartier meats, pasta marinara, or most smoked fare. Serve at room temperature.

TECHNICAL DATA

<i>Year:</i>	2011
<i>Appellation:</i>	Old Mission Peninsula
<i>Varietal:</i>	> 95% Merlot
<i>Cases Produced:</i>	3300 cases
<i>Alcohol Content:</i>	13.8%
<i>Harvest Date:</i>	October 19 - November 8, 2011
<i>Harvest Sugar:</i>	22° Brix
<i>Residual Sugar:</i>	0.2° Brix
<i>Bottling Date:</i>	March 19, 2014
<i>UPC Code:</i>	0 83161-97101 0
<i>Wine Maker:</i>	Bernd Croissant

