



CHATEAU GRAND TRAVERSE

ESTABLISHED 1974



2014 SEMI-DRY RIESLING

TASTING NOTES

Flavors of ripe pear and Honey Crisp, accented by scents of Meyer lemon and acacia honey. Very refreshing acidity extends the finish.

FOOD PAIRINGS

Most entrées will surely be complemented by this versatile Semidry Riesling wine. From the basic stir fry, barbecue, or even Indian chutney, the fruit undertones will enhance a broad range of the most unique meals. Serve slightly chilled.

TECHNICAL DATA

Appellation	Michigan
Varietal	100% Riesling
Production	3,000 cases
Alcohol Content	11.5%
Harvest Date	October 24 - 27, 2014
Harvest Sugar	19.1° Brix
Residual Sugar	2.8° Brix
Bottling Date	August 19, 2015
UPC Code	083161-199035

THIS RIESLING IS:

