

CHATEAU GRAND TRAVERSE

Okeefe
FAMILY VINTNERS



2018 PINOT GRIGIO

TASTING NOTES

Bright acidity and beautiful mineral qualities with wonderful fruit. Its floral-citrus flavors and herbaceous style will make this a very food-friendly wine, perfect for summertime.

FOOD PAIRINGS

The natural acidity in this crisp Pinot Grigio will accentuate simple and delicate flavors in food, especially fish entrées. Pair with savory dishes such as seared scallops, pesto chicken, or stir fry.

TECHNICAL DATA

Appellation:	Michigan
Production:	6,630 cases
Alcohol content:	12.5% ABV
Harvest date:	October 27, 2018
Harvest sugar:	22.1° Brix
Residual sugar:	0.5° Brix
Bottling date:	August 26, 2019
UPC Code:	0 83161-20071 7

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