

CHATEAU GRAND TRAVERSE

Okeefe
FAMILY VINTNERS



2018 SEMIDRY 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
Production:	9,125 cases
Alcohol content:	12.0% ABV
Harvest date:	October 27, 2018
Harvest sugar:	18.7° Brix
Residual sugar:	2.4° Brix
Bottling date:	August 6, 2019
UPC Code:	0 83161-19903 5

THIS RIESLING IS:  INTERNATIONAL RIESLING FOUNDATION

Dry | Medium Dry | Medium Sweet | Sweet

UNCORK YOUR
NORTH.