

TRAVERSE BAY WINERY

Produced and Bottled by Chateau Grand Traverse



CHERRY "PORT" RESERVE



ABOUT CHERRY RESERVE

Cherry Reserve is a delicious port-style dessert wine made from 100% Northern Michigan cherries. It was produced from a blend of late-picked Ballaton and Montmorency cherries. After pressing and cool fermentation, the wine was then aged in seasoned American oak barrels for 9 months to soften and mellow. We then added Cherry Brandy that we distilled from the same cherry blend to fortify the alcohol as well as add additional complexity. Finally, we sweetened the wine by adding natural cherry juice. The resulting wine offers rich cherry pie character with a sweet and mouth-filling finish.

TECHNICAL DATA

Year:	Non-Vintage
Wine Origin:	Michigan
Blend:	100% Cherry Wine
Alcohol:	18.5%
Sweetness:	6.5° Brix
Case Size:	12-375 ml. bottles
UPC Code:	0 83161-01970 8
Winemaker:	Bernd Croissant

DESCRIPTION

This is a sweeter dessert wine made from pure Northern Michigan cherries. Aged for nine months in small oak barrels, it reveals fragrant cherry aroma and delicious flavor. We added natural cherry juice to sweeten and further integrate flavors and create smooth balance. Enjoy after dinner with dense chocolates, robust cheeses, or fresh roasted nuts. Serve at 55°-65° F.



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