



Chateau Chantal
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NV

Entice

Michigan Dessert Wine

Technical Data

Blend (if any)	Vidal, Riesling, Proprietary White ice blend, and 24% Grape Brandy
Sugar at Harvest	39.8
pH at Harvest:	3.95
Total Acid at Harvest	8.50
Bottling Date	12/17/2009
Cases Produced	176
Appellation	Michigan
Residual Sugar	20%
Alcohol at Bottling	19%
Total Acid at Bottling	7.87 g/l
pH at bottling	2.95
Oak usage	New/Used
Bottle Size	500 ml

Tasting Notes

Let us Entice you with perhaps the most unique dessert beverage you've ever tasted. Entice has the bouquet and luscious sweetness of an Ice Wine, with the added richness from oak aging.

Pairing Suggestions

This exceptional dessert wine pairs well with rich and creamy cheeses or is delightful on it's own after dinner. Serve chilled.

Winemaker Mark Johnson acquired the idea for this product when visiting the great German distiller, Asbach. There, they blended their distillate with sweet Riesling. Mark took it up a notch and used our amazing Ice Wine to blend with our own grape brandy and aged the blend in oak to add richness.

Suggested Retail Price

\$34.99