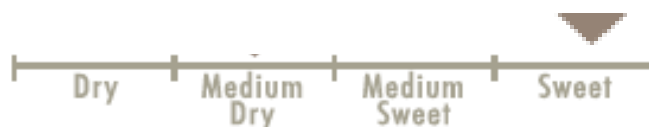




2010 Select Harvest Gewurztraminer



Tasting Notes

Harvest Brix = 22.1

"Gewurz" means spice in German, and this wine is a wonderful balance between spice and sweetness. Spicy Gewurztraminer aromas- a mix of flowers, white pepper, and lemony citrus, accentuated with apricot and grapefruit.

Winemaking Technique

Stainless Steel Fermentation then blended with Sweet Reserve.

Pairing Suggestions

Great with spicy foods such as peanut satay, pad thai, massaman coconut curry, and stir fry. Fruity dessert cheesecakes, or serve alone as dessert!

Suggested Retail Price

\$9.00

Technical Data

Blend (if any)	76% Gewurztraminer, 24% Riesling Sweet Reserve
Bottling Date	7/7/2011
Cases Produced	144
Appellation	Old Mission Peninsula: Estate, Pontes, Hawthorne, and Krupka Vineyards
Residual Sugar	3%
Alcohol at Bottling	11.3%
Total Acid at Bottling	7.34 g/l
pH at bottling	3.42
Oak usage	None
Bottle Size	375ml

Chateau Chantal is a unique development that combines a winery, vineyards, bed and breakfast, residence, six private home sites, and winding roads, all of which combine to create a memorable experience. The 65 acre site sits high atop a ridge 12 miles north of Traverse City, Michigan on the beautiful and historic Old Mission Peninsula. Chateau Chantal crafts many styles of wine, allowing the grape to dictate the style. The location's unparalleled views and outstanding staff play host to B&B activities, cooking classes, wine education opportunities, Tapas Tours, conferences and meetings, small weddings, and friendly regional wine events.