

 CHATEAU CHANTAL

**Tonight**

*Riesling/Chardonnay. With a bright fruity nose and some minerality, this bubbly stays fresh and light. Hints of pear and honey-crisp apple mingle with the tongue-coating creaminess.*

*Enjoy with our Michigan-made Brie, Kalamata Olives and Whitefish Paté*

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*Like its cousins Grigio and Noir, the Pinot Blanc grape loves Northern Michigan. Citrus, melon, pear, apricot and mineral undertones are balanced by bright acidity.*

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*Great color! Great taste! A dry red wine with no harsh or bitter tastes. Even versatile enough to go well with fish! That is naughty! Throw the 'rules' out the window!*

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**Malbec “Tango”**

Soft, sweet tannins fill the mouth in this inky purple colored wine. Full bodied, rich, intense dark berry flavors, and a hint of vanilla oak.

Pour with Grilled red meats, pulled pork with our Malbeque BBQ sauce, BBQ chicken pizza

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*A vibrant acid structure and hint of sweetness combine to make this wine wonderful! This wine shows mineral notes of flint, slate and steel as well as fruit characteristics of lime, grapefruit and granny smith apples.*

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*A semi-dry, easy to drink, un-oaked white wine blend that expresses crisp fruit characters. A proprietary blend of aromatic white wine varietals.*

*Enjoy this wine with any of our Michigan-made cheeses and Smoked Whitefish Paté*

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**Vice**

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**Twilight**

*A melodious boquet of strawberries and watermelon, this semi-dry wine pairs beautifully with both lighter foods and our Jazz at Sunset CD.*

*Try with sweet Biscotti or watermelon salad*

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**2010 Late Harvest Riesling**

*Clean, well balanced and easy drinking. The nose is lovely lime, honeysuckle and Gala apple. The palate is light-bodied but the fruit and acidity are lively and the sugar and alcohol give a little viscosity to it.*

*Enjoy with Biscotti, Crème Brulee, or  
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**Cherry Wine**

*The perfect balance between tart and sweet cherries. Made from 100% Northern Michigan tart cherries!*

*Enjoy with sweet Biscotti or  
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**Sparkling Cherry Wine**

*An explosion of tiny cherry bubbles! Made from 100% Northern Michigan tart cherries!*

*Enjoy with sweet Biscotti, salty popcorn or  
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**Cerise**

*Whole tart cherries distilled and blended with cherry wine. Serve after dinner, at room temperature or slightly chilled.*

*Enjoy with our Grocer's Daughter Cerise Truffles*

(500mL bottle)

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**Entice**

*As if Ice Wine wasn't special enough...*

*A most luscious wine, made from frozen grapes, is fortified with our own oak aged grape brandy, thusly gaining extra body and the ability to warm...*

*Enjoy with our Lemon Berry Mascarpone Bombé Cake*

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**Ice Wine**

*Made from grapes frozen on the vine, and then pressed while still frozen. Incredible sweetness and fruitiness, with all the delicateness of a fine Riesling wine. Don't miss your opportunity to drink liquid gold!*

Enjoy with our Lemon Berry Mascarpone Bombé Cake  
(375mL bottle)

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**2010 Proprietor's Reserve Pinot Gris**

*A rich and layered Pinot Gris with aromas of honey, apricot, and peach. Fermented and aged in neutral oak barrels for a round mouth feel and complex finish.*

*Try with Grassfields Gouda or Lammont Cheddar*

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**CHATEAU CHANTAL**

**2010 Pinot Noir**

*A dark and brooding Pinot Noir that would benefit from decanting. Upon opening there is cola, blackberry, and plum with oak textures. Air and time will yield the more subtle cherry and raspberry flavors. Watch this one develop as you drink it.*

*Try with Lammont Cheddar with Salami and Olives*



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