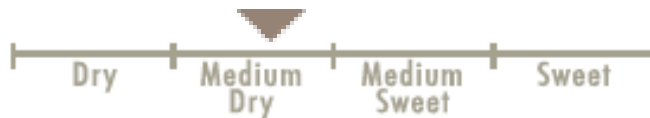


2010 Pinot Blanc



Tasting Notes

Harvest Brix:20

Pinot Blanc is a lighter white wine with citrus, melon, pear, apricot and mineral undertones combined with characteristic high acidity.

Pairing Suggestions

Salad with goat cheese and basil aioli dressing, mild cheeses, light meats, light creamy sauces

Suggested Retail Price

\$18.00

Vintage Year

Harvested from a warm vintage and picked earlier to maintain the balance of fruit and mouth-feel, providing a fuller aromatic expression.

Winemaking Methods

Stainless steel fermented and aged from a single vineyard site. It was fermented cool and long to provide the bright aromatics.

Technical Data

Blend (if any)	100% Pinot Blanc
Bottling Date	4/28/2011
Cases Produced	338
Appellation	Old Mission Peninsula
Residual Sugar	1.4%
Alcohol at Bottling	12%
Total Acid at Bottling	8.3 g/l
pH at bottling	3.28
Oak usage	None
Bottle Size	750 ml

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.