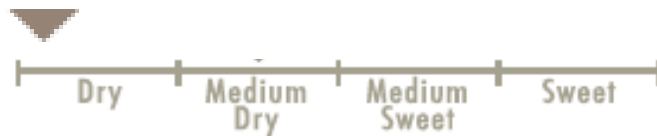


## 2010 Proprietor's Reserve Chardonnay



### Tasting Notes

#### Harvest Brix: 24

Rich bouquet of vanilla, pineapple, apricot, and a hint of butter. Deliciously rich and full bodied Chardonnay!

### Technical Data

Blend (if any)	100% Chardonnay
Bottling Date	10/11/2011
Cases Produced	250
Appellation	Old Mission Peninsula 1986 Estate Vineyard
Residual Sugar	.2%
Alcohol at Bottling	14.6
Total Acid at Bottling	6.75 g/l
pH at bottling	3.66
Oak usage	9 months in 37% new 40% French, 60% American M+ barrels
Bottle Size	750 ml

### Pairing Suggestions

Pasta with lobster and lemon cream sauce, parsnip bisque with toasted pine nuts, firm cheeses

### Suggested Retail Price

\$22.00

### Winemaking Methods

Barrel fermented and aged for 9 months with monthly lees stirring, that along with a full malolactic fermentation, adds richness and texture to the mouth feel.

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.