



NV  
**Tonight**



***Technical Data***

Blend (if any)	60% Riesling, 40% Chardonnay
Bottling Date	6/26/2008
Cases Produced	-
Appellation	Old Mission Peninsula
Residual Sugar	0
Alcohol at Bottling	12.30
Total Acid at Bottling	6.50 g/l
pH at bottling	3.32
Oak usage	None
Bottle Size	750 ml

**Tasting Notes**

A dry Riesling-Chardonnay blend "Blanc de Blanc" (a white wine made with white grapes) bubbly that is delightfully easy drinking to make tonight, or any night, special.

Brian Cain writes in the Grand Rapids Magazine, "With a bright fruity nose and some minerality, it stays fresh and light. Hints of pear and honey crisp apple mingle with the tongue-coating creaminess, concluding just as it begins with a fresh prickle. This is what I'm drinking for New Year's! And beyond!"

**Pairing Suggestions**

The dry nature and good acidity of this bubbly cleanse the palate after bites of rich and creamy cheeses, fried appetizers, and cream based seafood pastas and other dishes. Serve well chilled for the perfect aperitif!

**Medals**

GOLD, 09 Taster's Guild Intl Wine Competition

**Suggested Retail Price**

\$13.99

**Vintage Year**

Non Vintage

**Winemaking Methods**

Ripe Riesling to give floral aromas, blended with early harvest Chardonnay for acidity to balance the bubbles

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.