



# 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

\$12.49

## Vintage Year

Non Vintage

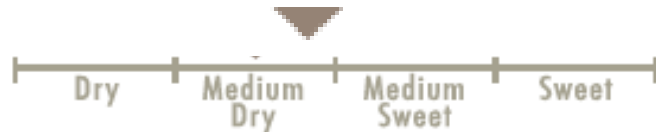
## Winemaking Methods

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.



## NV Celebrate!



### *Technical Data*

Blend (if any)	57.5% Riesling, 37.5% Chardonnay, 5% Malbec
Bottling Date	6/26/2008
Cases Produced	-
Appellation	Old Mission Peninsula
Residual Sugar	3%
Alcohol at Bottling	12.30
Total Acid at Bottling	6.50 g/l
pH at bottling	3.37
Oak usage	
Bottle Size	750 ml

### **Tasting Notes**

Semi-dry bubbly, made from Chardonnay and a splash of red wine. Don't wait for a special occasion- make one!

### **Pairing Suggestions**

Salty popcorn, fresh strawberries, fruit salads, raspberry sorbet

### **Medals**

GOLD, 2010 Taster's Guild International

### **Suggested Retail Price**

\$12.49

### **Vintage Year**

Non Vintage

### **Winemaking Methods**

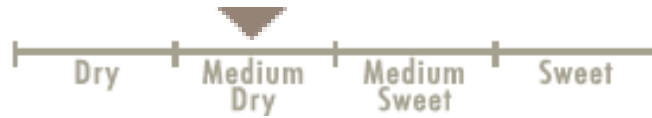
Ripe Riesling to give floral aromas, blended with early harvest Chardonnay for acidity to balance the bubbles. A small dose of Malbec adds a bright berry nose.

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.



2009

## Pinot Blanc



### Tasting Notes

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

### Technical Data

Blend (if any)	100% Pinot Blanc
Bottling Date	3/4/2010
Cases Produced	399.50
Appellation	Old Mission Peninsula
Residual Sugar	1.75%
Alcohol at Bottling	11.20
Total Acid at Bottling	10.25 g/l
pH at bottling	3.20
Oak usage	Nine
Bottle Size	750 ml

### Pairing Suggestions

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

### Medals

Silver, 2010 Great Lakes Wine Competition & Taster's Guild International

### Suggested Retail Price

\$13.99

### Vintage Year

Cool, which is why it displays such bright aromatics as well as a firm acid backbone

### Winemaking Methods

Stainless steel fermented and aged from a blend of two separate fermentation lots, one that gives roundness in mouth and one that lends a bright candied bouquet.

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.

2008  
**Pinot Grigio**

**Tasting Notes**

A bright and fruity example of this delicate grape with aromas of apricot, pear, and peach.

**Pairing Suggestions**

Fish, chicken, cream, sunflower seeds, salads, asparagus, and flavorful cheeses like swiss and gorgonzola.

***Technical Data***

Blend (if any)	76% Pinot Grigio, 24% Pinot Blanc
Bottling Date	3/19&20/2009
Cases Produced	483.41
Appellation	Old Mission Peninsula
Residual Sugar	1.2%
Alcohol at Bottling	13.10
Total Acid at Bottling	9.08 g/l
pH at bottling	3.23
Oak usage	
Bottle Size	750 ml

**Medals**

GOLD, 09 Pacific Rim Intl Wine Competition

**Suggested Retail Price**

\$13.99

**Vintage Year**

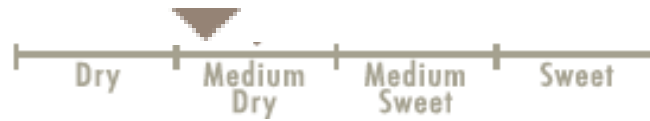
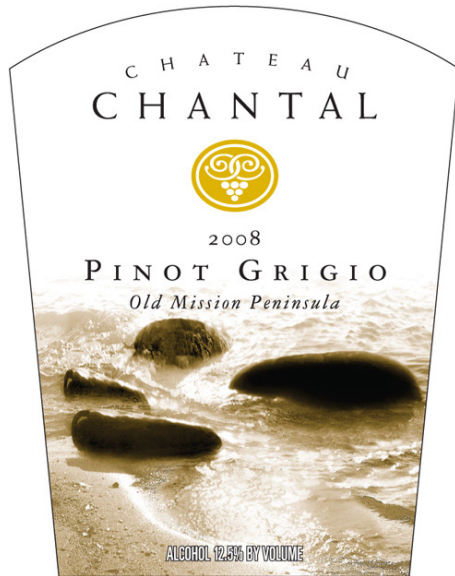
Average for Michigan that allowed for complete ripeness of this early variety.

**Winemaking Methods**

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.

2009

# Pinot Grigio



## Technical Data

Blend (if any)	81% Pinot Grigio, 19% Pinot Blanc
Bottling Date	1/27/2010
Cases Produced	597.83
Appellation	Old Mission Peninsula
Residual Sugar	1.50%
Alcohol at Bottling	11.60
Total Acid at Bottling	10.20 g/l
pH at bottling	3.13
Oak usage	Nine
Bottle Size	750 ml

## Tasting Notes

Sandra Silfven: "If the new Pinot Grigio from Chateau Chantal on Old Mission Peninsula is any indication, then we can breathe a sigh of relief that the infamous, cold 2009 vintage was not a total bust for Michigan. OK, we won't talk about reds, but dry whites should have a field day. This 2009 Grigio is crisp and dry, packed with fruit in the classic tradition of Italian Pinot Grigios. It has a stony minerality that flows from the front of the palate to the finish. The key notes are lime, tangerine, nectarine and floral. It's a fun dry white that is a perfect match for Michigan whitefish, pickerel, and perch."

## Pairing Suggestions

Fish, chicken, cream sauces, sunflower seeds, salads, and flavorful cheeses like swiss and gorgonzola.

## Medals

Bronze, 2010 Taster's Guild International

## Suggested Retail Price

\$13.99

## Vintage Year

Cool, which is why it displays such bright aromatics as well as firm acid backbone

## Winemaking Methods

Stainless steel fermented and aged. A blend of four separate fermentations, from three vineyards: Estate 1992, Jaroh, and Montague

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.



2008  
**Proprietor's Reserve  
Pinot Gris**

### **Tasting Notes**

A rich and layered Pinot Gris with aromas of honey, apricot, and peach with just a touch of sweetness. Fermented and aged in neutral oak barrels for a round mouthfeel and finish.

### **Pairing Suggestions**

Pork, chicken, sausage, bratwurst, aged cheese, cream sauces.

### ***Technical Data***

Blend (if any) 100% Pinot Gris

Bottling Date 5/28/09

Cases Produced 132.00

Appellation Old Mission  
Peninsula  
Estate Vineyard

Residual Sugar 2%

Alcohol at Bottling 13.30

Total Acid at Bottling 7.28 g/l

pH at bottling 3.50

Oak usage Neutral  
French M+

Bottle Size 750 ml

### **Medals**

### **Suggested Retail Price**

\$19.99

### **Vintage Year**

Average for Michigan that allowed for complete ripeness of this early variety.

### **Winemaking Methods**

Barrel fermented and aged for 6 months with mostly lees stirring, which along with a partial malolactic fermentation, adds richness and texture to the mouthfeel.

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.

2005

# Proprietor's Reserve Riesling

## *Technical Data*

Blend (if any)	100% Riesling
Bottling Date	8/29/06
Cases Produced	197.50
Appellation	Old Mission Peninsula
Residual Sugar	.2%
Alcohol at Bottling	13.10
Total Acid at Bottling	8.00 g/l
pH at bottling	3.17
Oak usage	
Bottle Size	750 ml

## **Tasting Notes**

These grapes were selected for their concentrated flavors and fermented with special yeast cultures. An optimum balance between fruit, body, and acidity leaves this wine clean and crisp with hints of green apple and citrus.

## **Pairing Suggestions**

Enjoy with white meats, Asian foods, cheeses, or all by itself.

## **Medals**

Silver, 09 Taster's Guild International

## **Suggested Retail Price**

\$19.99

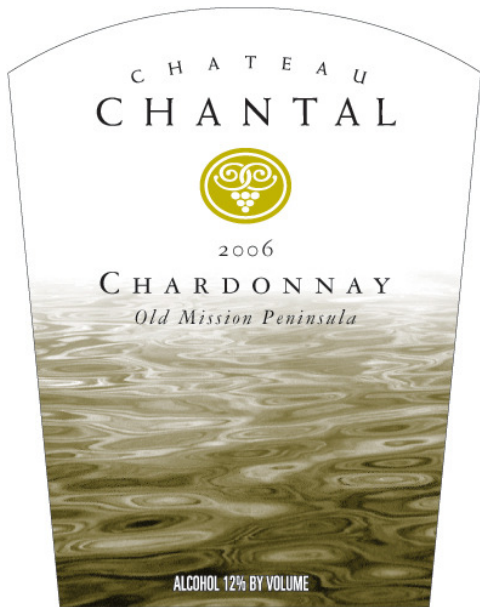
## **Vintage Year**

One of the warmest ever which is why this wine is soft and has many layers of aromas that are moving toward petrol

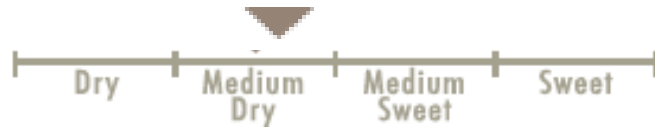
## **Winemaking Methods**

Stainless Steel Fermented and aged.

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.



## 2009 Unoaked Chardonnay



### *Technical Data*

Blend (if any)	100% Chardonnay
Bottling Date	2/18/2010
Cases Produced	1015.50
Appellation	Old Mission Peninsula
Residual Sugar	2.50%
Alcohol at Bottling	12.60
Total Acid at Bottling	13.30 g/l
pH at bottling	2.84
Oak usage	None
Bottle Size	750 ml

### **Tasting Notes**

Sandra Silfven, Detroit News, "This unwooded Chardonnay, a new Chateau Chantal release, from Michigan's most challenged vintage this decade, is no heavyweight, but it's packed with fun and charm. It's dry, with a nice punch of sweet tropical fruit in the midpalate. It's clean as a whistle. On the nose, it's lemon and lime, Granny Smith apple, grapefruit and minerality. It's refreshing from start to finish!"

### **Pairing Suggestions**

Shellfish and seafood dishes with light butter sauces, extra rich white mac & cheese dishes, chicken and pork dishes

### **Suggested Retail Price**

\$12.99

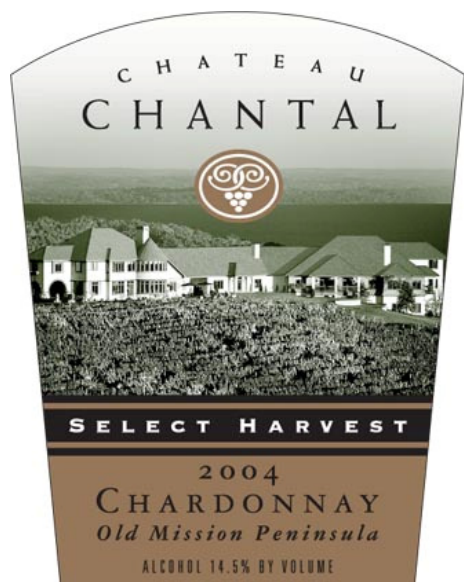
### **Vintage Year**

Cool, which is why it displays such bright aromatics as well as firm acid backbone

### **Winemaking Methods**

Stainless steel fermented and aged, composed of fruit from 2 separate fermentations of estate vineyard grapes

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.



## 2008 Proprietor's Reserve Chardonnay



### Tasting Notes

Rich bouquet of vanilla, pineapple, apricot, and a hint of butter.

### Technical Data

Blend (if any)	100% Chardonnay
Bottling Date	11/5/2009
Cases Produced	472.83
Appellation	Old Mission Peninsula Estate Vineyard
Residual Sugar	.2%
Alcohol at Bottling	14.80
Total Acid at Bottling	7.13 g/l
pH at bottling	3.47
Oak usage	9% new, 27% second use barrels 66% French, 34% American M, M+, and Toasted Heads
Bottle Size	750 ml

### Pairing Suggestions

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

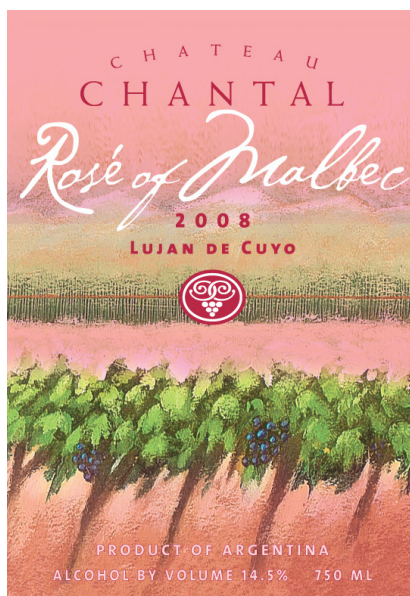
### Suggested Retail Price

\$19.99

### Winemaking Methods

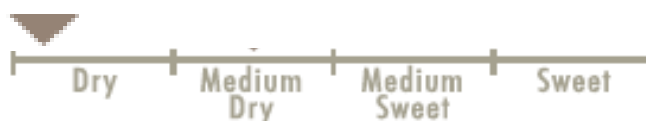
Barrel fermented and aged for 12 months with monthly lees stirring, that along with a full malolactic fermentation, adds richness and texture to the mouth feel.

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.



2008

## Malbec Rose



### Tasting Notes

A substantial rose, this was made from fully ripe Malbec from our vineyard in Argentina. It can stand up to very flavorful foods where other pink wines fall flat, allowing it to graduate from hors d'oeuvres to the main course. Juicy and lush, with dark berries and cherries on the palate, this dry rose will satisfy both red and white wine drinkers.

A great sipper all by itself, our rose is versatile enough to pair well with anything you throw on the grill.

### Pairing Suggestions

Rich and aged cheeses, grilled meats and vegetables, Serrano or prosciutto ham

### Suggested Retail Price

\$13.99

### Winemaking Method

**Saignée:** Rosé wine can be produced as a by-product of red wine fermentation using a technique known as *Saignée*, or *bleeding the vats*. When a winemaker desires to impart more tannin and color to a red wine, some of the pink juice from the must can be removed at an early stage. The red wine remaining in the vats is intensified as a result of the bleeding, because the volume of juice in the must is reduced, and the must involved in the maceration is concentrated. The pink juice that is removed can be fermented separately to produce rosé.

### Technical Data

Blend (if any) 100% Malbec

Bottling Date 10/14/2009

Cases Produced 230.16

Appellation Lujan de Cuyo, Argentina

Residual Sugar .5%

Alcohol at Bottling 14.10

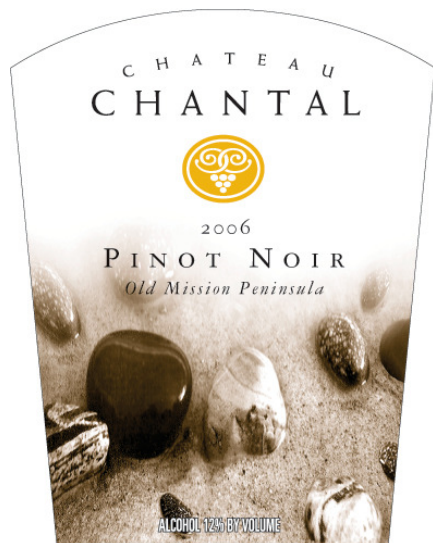
Total Acid at Bottling 5.93 g/l

pH at bottling 3.41

Oak usage Non

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.



## 2008 Pinot Noir

### Tasting Notes

Bright cherry fruit with hints of strawberry, firm tannins that create a chocolate finish.

### Pairing Suggestions

Mushroom paté, lamb chops, salmon, coq au vin, natural rind cow's milk cheeses

### Medals

Silver, Great Lakes Wine Competition 2010

### Suggested Retail Price

\$14.99

### Technical Data

Blend (if any) 100% Pinot Noir

Bottling Date 10/30/2009

Cases Produced 617.00

Appellation Old Mission Peninsula

Residual Sugar 0

Alcohol at Bottling 13.00

Total Acid at Bottling 6.45 g/l

pH at bottling 3.84

Oak usage 30% new  
100% French  
M+

Bottle Size 750 ml

### Winemaking Methods

Pommard clone

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.

2007

## Proprietor's Reserve Pinot Noir

### *Technical Data*

Blend (if any)	100% Pinot Noir
Bottling Date	10/09/08
Cases Produced	209.00
Appellation	Old Mission Peninsula Estate Vineyard
Residual Sugar	.2
Alcohol at Bottling	13.80
Total Acid at Bottling	5.73 g/l
pH at bottling	3.99
Oak usage	37% new 100% French M+ with toasted heads
Bottle Size	750 ml

### **Tasting Notes**

A more "new world" expression of Pinot Noir, this wine has ripe dark berry fruit with firm oak tannins and aromas.

sandra Silfven, Detroit News, "This is a Pinot with bold cherry fruit, great mouthfeel, acidity for structure, ripe tannins. It's medium-bodied, full-throttle Pinot with the cherry, chocolate, espresso tones you expect. The vintage 2007 was an unusually warm one."

### **Pairing Suggestions**

Pair with red meats, pasta, veal, strong cheeses, or anything with mushrooms!

### **Medals**

GOLD, 09 Taster's Guild Intl Wine Competition

### **Suggested Retail Price**

\$19.99

### **Vintage Year**

Very warm season growing season, creating riper than usual red wines

### **Winemaking Methods**

Pommard clones planted in 1990 and 1998 were used to create this robust Pinot Noir. More new oak was used to balance the heft of this wine as well as extended lees aging.

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.

2007  
**Proprietor's Reserve Pontes  
Pinot Noir**

***Technical Data***

Blend (if any)	100% Pinot Noir
Bottling Date	8/26/08
Cases Produced	290.80
Appellation	Old Mission Peninsula Pontes Vineyard
Residual Sugar	.2%
Alcohol at Bottling	13.70
Total Acid at Bottling	6.30 g/l
pH at bottling	3.82
Oak usage	8.5% New 100% French M+ with toasted heads
Bottle Size	750 ml

**Tasting Notes**

This Pinot Noir has beautiful color, great fruit, and a soft tannin structure with the hint of oak and spice from barrel aging.

Sandra Silfven: "Chateau Chantal sources Pinot Noir from the Pontes Vineyard on Old Mission Peninsula, owned by Dr. J. Edson Pontes, a Wayne State University professor of urology oncology and an internationally recognized surgeon who has backed the winery from the start. The 2007 vintage is pretty stunning -- good cherry, dark chocolate, espresso aromas chased by flavors woven with spice off the oak, plus ripe tannins and acidity. The finish is strong and resounding. It's got good weight and is built to age."

**Pairing Suggestions**

Pair with poultry, pasta, red meats, veal or anything with mushrooms!

**Medals**

Silver, 09 LA Intl Wine Competition

**Suggested Retail Price**

\$22.00

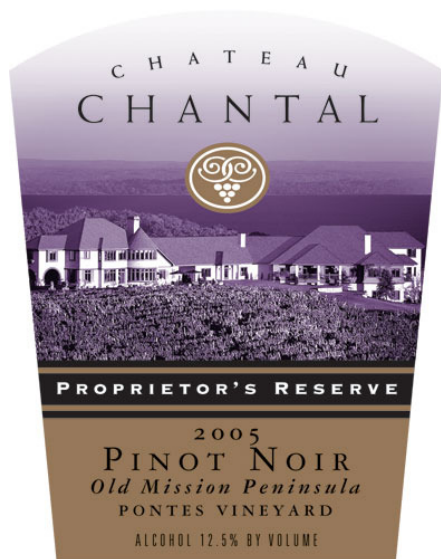
**Vintage Year**

Very warm season growing season, creating riper than usual red wines

**Winemaking Methods**

Clones 29, 777, 667, 114, 115, and Pommard were

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.



## *Technical Data*

Blend (if any) 100% Pinot Noir

Bottling Date 1/14/2010

Cases Produced 373.50

Appellation Old Mission  
Peninsula  
Pontes Vineyard

Residual Sugar 0.2%

Alcohol at Bottling 12.60

Total Acid at Bottling 66.60 g/l

pH at bottling 3.78

Oak usage 22%New  
100% French  
M+ with toasted  
heads

Bottle Size 750 ml

## 2008 Proprietor's Reserve Pontes Pinot Noir

### **Tasting Notes**

This Pinot Noir great fruit, and a soft tannin structure with the hint of oak and spice from barrel aging.

### **Pairing Suggestions**

Pair with poultry, pasta, red meats, veal or anything with mushrooms!

### **Medals**

Bronze, 2010 Taster's Guild International

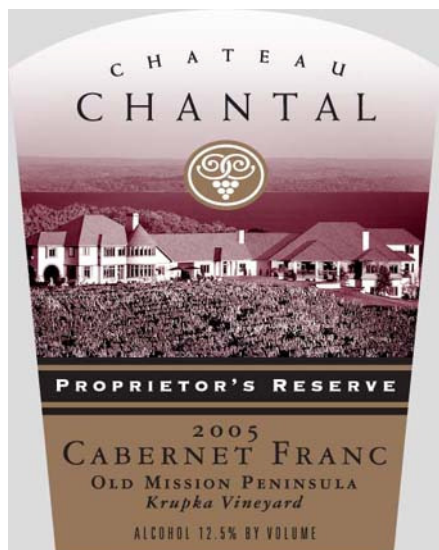
### **Suggested Retail Price**

\$22.00

### **Winemaking Methods**

Clones 29, 777, 667, 114, 115, and Pommard were fermented separately in small lots and then barrel aged for 9 months. The utilization of many yeasts, fermentations, cooperages, and malolactic fermentation all enhance the complexity and finesse of this wine.

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.



## 2008 Proprietor's Reserve Cabernet Franc

### Tasting Notes

This earthy, spicy Cabernet Franc has hints of tobacco and plum.

### Pairing Suggestions

Game meats, roast beef, pasta with red sauces

### Medals

*Not yet entered*

### Suggested Retail Price

\$22.00

### *Technical Data*

Blend (if any)	100% Cabernet Franc
Bottling Date	3/2/2010
Cases Produced	112.25
Appellation	Old Mission Peninsula Krupka Vineyard
Residual Sugar	0.50%
Alcohol at Bottling	12.40
Total Acid at Bottling	7.80 g/l
pH at bottling	3.35
Oak usage	43% new oak 11% American, 89% French M+ with toasted heads
Bottle Size	750 ml

### Winemaking Methods

Hot extracting fermentations reaching temperatures of 90 degrees F gave this wine a depth and richness that surprised us in the barrel after only 3 months.

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.

2007  
**Proprietor's Reserve  
Cabernet Franc**

***Technical Data***

Blend (if any)	100% Cabernet Franc
Bottling Date	2/11/09
Cases Produced	291.40
Appellation	Old Mission Peninsula Krupka Vineyard
Residual Sugar	.25%
Alcohol at Bottling	13.10
Total Acid at Bottling	0.00 g/l
pH at bottling	3.65
Oak usage	
Bottle Size	750 ml

**Tasting Notes**

Full bodied red with dark fruit, berry flavors and strong spicy notes, with vanilla oak aroma. The '07 vintage was the warmest on record, warranting this single vineyard bottling.

Sandra Silfven: "This is a medium-bodied, full-throttle Cab Franc. Cabernet Franc is a standard blending grape in Bordeaux that has gained speed in cooler American regions such as Michigan, New York and Pennsylvania. As a single varietal, it sings. It has full-throttle fruit -- more cranberry than raspberry -- with a slam of dark chocolate and espresso. And this one has nice acidity to hold it all together, plus tannins that are chalky and delicious. It's time for everybody to embrace this grape as a single varietal. This example is dry, fruity and satisfying."

**Pairing Suggestions**

This wine will pair well with full-flavored red meats as well as pastas in a red sauce.

**Medals**

DOUBLE GOLD, 09 Indy Intl Wine Competition

**Suggested Retail Price**

\$22.00

**Vintage Year**

Very warm season growing season, creating riper than usual red wines

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.

2007

# Proprietor's Reserve Trio

## *Technical Data*

Blend (if any)	52% Cabernet Franc 44% Merlot 4% Pinot Noir
Bottling Date	4/1/2009
Cases Produced	287.00
Appellation	Old Mission Peninsula Estate, Krupka, and Pontes
Residual Sugar	.75%
Alcohol at Bottling	13.30
Total Acid at Bottling	6.23 g/l
pH at bottling	3.63
Oak usage	

## **Tasting Notes**

A rich blend of Cabernet Franc and Merlot that is given length and finesse from a hint of Pinot Noir. This full bodied red has well rounded fruit and firm tannins.

Sandra Silfven, Detroit News, "The 2007 vintage in Michigan was nice to red grapes -- it let them ripen, as this blend of Merlot, Cabernet Franc and Pinot Noir can testify. Tannins are silky smooth, the cranberry of the Cab Franc, plum of the Merlot and cherry of the Pinot are like trumpets. The finish is Cab Franc on steroids. It's a delicious red that you could pour for guests and make them guess the origin -- they'd never believe it came from Old Mission Peninsula.

## **Pairing Suggestions**

Steaks, lamb, and game dishes are excellent choices, but it can also go solo.

## **Medals**

Silver, 09 Taster's Guild Intl Wine Competition

## **Suggested Retail Price**

\$19.99

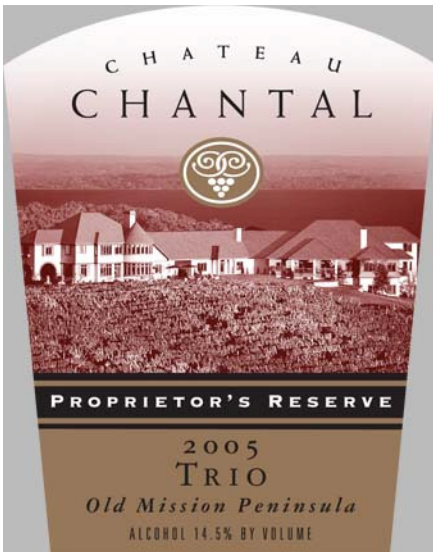
## **Vintage Year**

Very warm season growing season, creating riper than usual red wines

## **Winemaking Methods**

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.



2008

## Proprietor's Reserve Trio

### Tasting Notes

A Complex blend of Merlot and Cabernet Franc that is given length and finesse by Pinot Noir. This full bodied red has velvety tannins that is balanced by acidity that will help this wine age gracefully. The wine has a bouquet of tobacco, vanilla, mocha, not yet

### Pairing Suggestions

Steaks, lamb, and game dishes are excellent choices, but it can also go solo.

### Medals

*Not yet entered*

### Suggested Retail Price

\$19.99

### Winemaking Methods

Multiple lots from our best vineyards were blended to make this wine that has lots of depth and finesse. The wine was fermented in stainless tanks and barreled for malolactic fermentation. They were barreled for almost a year until the tannins softened.

### Technical Data

Blend (if any)	73.1% Merlot, 24.5% Cabernet Franc, 2.4% Pinot Noir
Bottling Date	4/21/2010
Cases Produced	575.25
Appellation	Old Mission Peninsula Estate, Krupka, and Pontes
Residual Sugar	0.20%
Alcohol at Bottling	12.1
Total Acid at Bottling	7.09 g/l
pH at bottling	3.5
Oak usage	40% new 33% American 66% French M+ with toasted heads
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.

2007  
**Malbec “Tango”**

**Tasting Notes**

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.

**Pairing Suggestions**

Grilled red meats, pulled pork with our Malbeque BBQ sauce, BBQ chicken pizza, sloppy joe sliders

***Technical Data***

Blend (if any)	Malbec
Bottling Date	7/21/2008
Cases Produced	0.00
Appellation	Lujan de Cuyo
Residual Sugar	0
Alcohol at Bottling	14.10
Total Acid at Bottling	5.00 g/l
pH at bottling	3.54
Oak usage	0 0 0
Bottle Size	750 ml

**Medals**

**Suggested Retail Price**

\$7.99

**Vintage Year**

**Winemaking Methods**

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.

2007

# Reserve Malbec

## Tasting Notes

Firm, well rounded tannins from extended oak aging accentuate the rich and intense dark berry flavors of this Malbec.

## Pairing Suggestions

Grilled red meat with our Malbeque BBQ sauce, pastas, burgers, aged cheeses.

## Medals

GOLD, 09 Taster's Guild Intl Wine Competition

## Suggested Retail Price

\$16.99

## Vintage Year

## Winemaking Methods

## *Technical Data*

Blend (if any) 100% Malbec

Bottling Date 6/24/2008

Cases Produced 0.00

Appellation Lujan de Cuyo

Residual Sugar 0

Alcohol at Bottling 14.10

Total Acid at Bottling 5.00 g/l

pH at bottling 3.57

Oak usage

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.

# NV Twilight

## **Tasting Notes**

A melodious combination of several grape varieties, this semi-dry wine pairs beautifully with both lighter foods and our Jeff Hass Jazz at Sunset CD!

A melodious combination of several grape varieties, this semi-dry wine pairs beautifully with both lighte

## **Pairing Suggestions**

Warm afternoons on the patio with your favorite snack

## **Medals**

## **Suggested Retail Price**

\$12.99

## **Vintage Year**

Non Vintage

## **Winemaking Methods**

## *Technical Data*

Blend (if any)	43% Riesling, 32% Chardonnay, 22% Malbec, 3% Gewurtztraminer
Bottling Date	10/15/2009
Cases Produced	501.41
Appellation	Michigan
Residual Sugar	2.8%
Alcohol at Bottling	11.70
Total Acid at Bottling	8.63 g/l
pH at bottling	3.22
Oak usage	
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.

2008  
**Semi Dry Riesling**

**Tasting Notes**

This Riesling expresses mineral notes of flint, slate, and steel with fruit characters of grapefruit and Granny Smith apple. The acid structure makes this wine very food friendly.

**Pairing Suggestions**

Chicken, Pork, Fish, Brats, Salads, and whitefish pate.

*Technical Data*

Blend (if any)	100% Riesling
Bottling Date	5/12,13,14/2009
Cases Produced	1092.00
Appellation	Old Mission Peninsula
Residual Sugar	1.6%
Alcohol at Bottling	10.10
Total Acid at Bottling	11.78 g/l
pH at bottling	3.09
Oak usage	
Bottle Size	750 ml

**Medals**

Silver, 09 Indy Intl Wine Competition

**Suggested Retail Price**

\$13.49

**Vintage Year**

**Winemaking Methods**

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.

# 2008 Select Harvest

## Tasting Notes

"Gewurz" means spice in German, and this wine is a wonderful balance between spice and sweetness.

Sandra Silfven: "It's sold in a half bottle, and with a label that says "Select Harvest," so you think sweet. And I guess it is, without knowing the specifics. But the sweetness is masked by the floral, spicy characteristics of Gewurz. On the palate, you get the sugar, the floral and spicy notes after it warms up in the glass. Overall, it's a tremendous wine with distinct minerality that tames the sugar and usual tones of Gewurztraminer. It's delicious. And at \$9 a half bottle, it's worth snapping up in quantities, and pouring with pork or cheesecake -- minus the sweet topping. Nice wine."

## Technical Data

Blend (if any)	Gewurztraminer and 10% Riesling
Bottling Date	3/27&28/2009
Cases Produced	391.00
Appellation	Old Mission Peninsula
Residual Sugar	3%
Alcohol at Bottling	12.70
Total Acid at Bottling	5.70 g/l
pH at bottling	3.46
Oak usage	
Bottle Size	375ml

## Pairing Suggestions

Thai and Asian cuisines, with a fruity dessert, or serve alone as dessert!

## Medals

Bronze, San Francisco International Wine Competition

## Suggested Retail Price

\$8.99

## Vintage Year

## Winemaking Methods

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.

2009

# Select Harvest Riesling

## Tasting Notes

## Pairing Suggestions

## Medals

## Suggested Retail Price

\$14.99

## *Technical Data*

Blend (if any) 100% Riesling

Bottling Date 6/8&10/2010

Cases Produced 1246.00

Appellation Old Mission Peninsula

Residual Sugar 6%

Alcohol at Bottling 11.00

Total Acid at Bottling 11.20 g/l

pH at bottling 3.35

Oak usage

Bottle Size 750 ml

## Vintage Year

Cool, which is why it displays such bright aromatics as well as firm acid backbone

## Winemaking Methods

Stainless fermented and then blended from 10 separate vineyard sites on OMP

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.

2008

# Select Harvest Riesling

## Tasting Notes

An excellent example of the sweet Riesling style showing typical flavors of honey, peach, apricot, melon and green apple with ample residual sugar to bring about a rich flavor.

## Pairing Suggestions

Blue cheese, walnuts, pate, Thai food, smoked meats, fruit salad, cheesecake

## *Technical Data*

Blend (if any) 100% Riesling

Bottling Date 1/21/2010

Cases Produced 626.00

Appellation Old Mission Peninsula

Residual Sugar 6%

Alcohol at Bottling 12.00

Total Acid at Bottling 7.20 g/l

pH at bottling 3.08

Oak usage

Bottle Size 750 ml

## Medals

## Suggested Retail Price

\$14.99

## Vintage Year

## Winemaking Methods

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.

NV  
**Sparkling Cherry**

**Tasting Notes**

Sweet sparkling cherry wine, an explosion of tiny bubbles in your mouth!

**Pairing Suggestions**

Pairs nicely with strawberries, popcorn, hot spicy foods, salty appetizers, or fried foods.

***Technical Data***

Blend (if any) 100% Cherry

Bottling Date 4/1/2006

Cases Produced 673.00

Appellation Michigan

Residual Sugar 4.0%

Alcohol at Bottling 12.20

Total Acid at Bottling 11.80 g/l

pH at bottling 3.60

Oak usage

Bottle Size 750 ml

**Medals**

**Suggested Retail Price**

\$9.99

**Vintage Year**

Non Vintage

**Winemaking Methods**

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.

NV  
**Cherry Wine**

**Tasting Notes**

A dark cherry explosion with a deep nose of tart cherries.

**Pairing Suggestions**

Pork, chicken, beef, salads, sunny days.

**Medals**

**Suggested Retail Price**

\$7.99

**Vintage Year**

Non Vintage

**Winemaking Methods**

***Technical Data***

Blend (if any) 100% Cherry

Bottling Date

Cases Produced 0.00

Appellation Michigan

Residual Sugar 2.5%

Alcohol at Bottling 12.50

Total Acid at Bottling 8.30 g/l

pH at bottling 3.52

Oak usage

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.

2008  
**Entice**

***Technical Data***

Blend (if any)	Vidal, Riesling, Proprietary White ice blend, and 24% Grape Brandy
Bottling Date	12/17/2009
Cases Produced	176.00
Appellation	Michigan
Residual Sugar	20%
Alcohol at Bottling	19.00
Total Acid at Bottling	7.87 g/l
pH at bottling	2.95
Oak usage	new French Heavy
Bottle Size	500 ml

**Tasting Notes**

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

A most luscious wine made from frozen grapes is fortified with our own grape brandy, gaining extra body and the a warming mouthfeel.

Sandra Silfven, Detroit news: "This is a unique dessert wine, a blend of Riesling ice wine and barrel-aged brandy, aka, a white port. It's incredible: The silkiness and sugar of the Riesling ice wine play off the alcohol and spice of the brandy to create an explosion of flavor on the palate. It's a wine to sip. It's pure pleasure. And considering ice wine is part of the equation, it's fairly priced."

**Pairing Suggestions**

**Medals**

Silver, 2010 Taster's Guild International

**Suggested Retail Price**

\$34.99

**Vintage Year**

**Winemaking Methods**

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.

2008  
**ICE Wine**

**Tasting Notes**

**Pairing Suggestions**

Pair with desserts, fruits, or all by itself!

**Medals**

**Suggested Retail Price**

\$68.00

**Vintage Year**

**Winemaking Methods**

Pressed while still frozen, the juice came out at 40 brix on a cold morning in december

*Technical Data*

Blend (if any)	Riesling and Proprietary white blend
Bottling Date	12/21/2009
Cases Produced	117.40
Appellation	Michigan
Residual Sugar	19.73
Alcohol at Bottling	11.11
Total Acid at Bottling	9.75 g/l
pH at bottling	3.32
Oak usage	
Bottle Size	375 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.

2007  
**ICE Wine**

**Tasting Notes**

Made from grapes frozen on the vine, and then pressed while still frozen. This wine has incredible sweetness and fruitiness, but with a classic Riesling delicacy. Sold in 375 ml bottles (half bottles) in a custom wooden box. Do not miss your opportunity

**Pairing Suggestions**

Pair with desserts, fruits, or all by itself!

*Technical Data*

Blend (if any)	Proprietary Riesling and other
Bottling Date	10/7/2008
Cases Produced	57.00
Appellation	Old Mission Peninsula
Residual Sugar	19.2%
Alcohol at Bottling	13.50
Total Acid at Bottling	6.56 g/l
pH at bottling	3.96
Oak usage	
Bottle Size	375 ml

**Medals**

**Suggested Retail Price**

\$68.00

**Vintage Year**

**Winemaking Methods**

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.

# Pear Eau de vie

## **Tasting Notes**

This Eau de vie is distilled from Bartlett pears, which were carefully selected for their flavor and aroma. Enjoy as an after dinner drink.

## **Pairing Suggestions**

After dinner drink

## *Technical Data*

Blend (if any) 100% Pear

Bottling Date 12/14/2006

Cases Produced 4.00

Appellation Michigan

Residual Sugar 1%

Alcohol at Bottling 40.00

Total Acid at Bottling 0.00 g/l

pH at bottling 0.00

Oak usage

Bottle Size 375 ml

## **Medals**

## **Suggested Retail Price**

\$29.95

## **Vintage Year**

Non Vintage

## **Winemaking Methods**

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.

# Plum Eau de Vie

## **Tasting Notes**

This plum Eau de Vie is distilled from Stanley plums, carefully selected for the rich plum flavor. Enjoy as an after dinner drink.

## **Pairing Suggestions**

After dinner drink

## *Technical Data*

Blend (if any) 100% Plum

Bottling Date 12/14/2006

Cases Produced 7.50

Appellation Michigan

Residual Sugar 1.0%

Alcohol at Bottling 40.00

Total Acid at Bottling 0.00 g/l

pH at bottling 0.00

Oak usage

Bottle Size 375 ml

## **Medals**

## **Suggested Retail Price**

\$29.95

## **Vintage Year**

Non Vintage

## **Winemaking Methods**

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.

# Cherry Eau de Vie

## Tasting Notes

This cherry Eau de Vie is distilled from tart Michigan cherries, carefully selected for the delicate cherry flavor. Enjoy as an after dinner drink.

## Pairing Suggestions

After dinner drink

## *Technical Data*

Blend (if any) 100% Cherry

Bottling Date

Cases Produced

Appellation Michigan

Residual Sugar

Alcohol at Bottling 40

Total Acid at Bottling g/l

pH at bottling

Oak usage

Bottle Size 375 ml

## Medals

## Suggested Retail Price

\$29.95

## Vintage Year

Non Vintage

## Winemaking Methods

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.