



Vice NV



Tasting Notes

Vice is a sweet, luxurious, unoaked white wine blend that expresses a plush, fruitful charm. Pair Vice with rich creamy cheeses, sweet fruit desserts, or other extravagances. Serve chilled.

Technical Data

Blend (if any)	36% Torrontes, 34% Riesling, 22% Pinot Blanc, 8% Gewurztraminer
Bottling Date	10/7/2010
Cases Produced	600
Appellation	
Residual Sugar	6%
Alcohol at Bottling	12.5
Total Acid at Bottling	9.7
pH at bottling	3.5
Oak usage	None
Bottle Size	750ml

Medals

Silver, 2011 Taster's Guild
International

Suggested Retail Price

\$12.00

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.