



2010

Proprietor's Reserve Trio



Technical Data

Blend (if any)	68% Merlot, 31% Cabernet Franc, 1% Pinot Noir
Bottling Date	1/5/2012
Cases Produced	304
Appellation	Old Mission Peninsula Estate, Krupka, and Pontes
Residual Sugar	0.2%
Alcohol at Bottling	12.5
Total Acid at Bottling	6.3 g/l
pH at bottling	3.51
Oak usage	12 months in 50% new 40% American 60% French M+ oak barrels
Bottle Size	750 ml

Tasting Notes

Harvest Brix: 22

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, and plums.

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.

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.