

FOR IMMEDIATE RELEASE

Contact: Marie-Chantal Dalesé
Chateau Chantal
231-223-4110 Phone
mcdalese@chateauchantal.com



Chateau Chantal Announces Summer Food & Wine Program

May 19, 2010 Old Mission Peninsula, Traverse City, Michigan: Chateau Chantal continues to provide exceptional experiences by offering daily Tapas Tours and now, twice weekly Wine Dinners from their stunning facility on Old Mission Peninsula.

The Chateau Chantal *Tapas Tour* is a unique experience at the winery that consists of an extensive and enlightening tour of the vineyard and winery, as well as a tapas-style offering of small plates paired with our own Chantal wines.

Tours are led by our experienced guides who will walk guests through the winemaking process from vine to wine, and lead them through an exploration of the intricacies of wine and food pairing. More in-depth than the standard winery tour, Tapas allows the guest to gain vineyard, winemaking, and wine tasting knowledge that they can use to help make wise wine purchasing decisions in the future. This experience is the perfect opportunity for Chateau Chantal to continue to connection we make on a daily basis between food and wine.

Tapas Tours start June 15th and run daily until the end of August. Tours begin at 12:30 and last two hours. Tours will contain no more than 25 guests to ensure a warm and personal experience, and reservations are required at least 1 day in advance. The cost is \$25 per person.

Guests are asked to bring an eager palate, an inquisitive mind, and a light jacket to wear as the tour ventures through the cool cellar.

New this summer are our *Wine Dinners* offered every Wednesday and Saturday evenings, beginning June 19th-September 4th. An optional winery tour kicks off the evening at 6pm, with dinner seating at 6:30. The price is \$50 per person, plus tax and gratuity. Reservations are required at least a day in advance and can be made by calling 1-800-969-4009 or booking online at www.chateauchantal.com. Enjoy a beautifully paired 6 course meal prepared by Chef Les Hagaman, owner of neighboring B&B, Tesoro Inn. Les brings years of culinary experience and great finesse to the multiple courses, each of which is perfectly paired with a Chateau Chantal wine.

Chateau Chantal Wine Dinner Menu

Amuse Bouche

Grilled baby leek and shiitake mushroom risotto cake with roasted garlic aioli and fresh chives
2007 Reserve Malbec

For Immediate Release

more

Soup

Roasted parsnip bisque with toasted nuts
2008 Reserve Chardonnay

Fish

Pan seared Great Lakes Salmon with fingerling potatoes, crisp pancetta, haricots verts and caper
beurre blanc
2008 Pinot Noir

Sorbetto

Celebrate Sparkling Wine

Main

Wok seared duck breast with tart cherry glaze (savory), Swiss chard and wild forest mushroom
ragout
2008 Trio (Cabernet Franc, Merlot, Pinot Noir)

Salad

Field greens & baby spinach with charred peppers, sweet onions, basil aioli dressing and warm
cornmeal crusted chevre cheese
2009 Pinot Blanc

Dessert

Crème Brulee
2008 Select Harvest Riesling

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 "retreat into the Old World." 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.