

C H A T E A U
C H A N T A L



Technical Data

Blend (if any)	100% Pinot Grigio Vineyards: 30% Jaroh, 28% Lardie, 27% CC Estate, 9% Urtel, 7% Hawthorne
Appellation	Old Mission Peninsula
Residual Sugar	1.35%
Alcohol at Bottling	11.9%
Total Acid at Bottling	7.79 g/l
pH at bottling	3.27
Oak usage	None
Bottle Size	750 ml

2016

Pinot Grigio



Tasting Notes

Harvest Brix: 19.4

Characteristic flavors of peach, pear, apple, with a clean minerality.

In the mouth, the flavors expand to mandarin orange, pineapple, lime and more stony character. It has good acid balance and a belt of midpalate richness. It's perfect for Michigan whitefish, pickerel and their smoked versions.

Pairing Suggestions

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

Suggested Retail Price

\$15.00

Vintage Year

A warm vintage allowing for slow and full ripening of the Pinot varieties.

Winemaking Methods

100% stainless steel tank fermented cold to retain the bright fruit flavors.

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.