



## 2016 Pinot Noir

**Harvest Brix 20.6**

### **Tasting Notes**

A medium bodied Pinot Noir with light garnet color accentuated with integrated oak notes with red berry and cherry aromas.

### ***Technical Data***

Blend (if any)	100% Pinot Noir 66.6 % Estate, 30.7 % Camino Maria, 2.7% Pontes
Bottling Date	7/6/2017
Cases Produced	861
Appellation	Old Mission Peninsula
Residual Sugar	0.2%
Alcohol at Bottling	13.1%
Total Acid at Bottling	5.93 g/l
pH at bottling	3.63
Oak usage	8 months, 100% French, M+ toast
Bottle Size	750 ml

### **Pairing Suggestions**

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

### **Vintage Characteristics**

Warm, ripe vintage gave dense fruit, soft acidity, and velvety tannins. Fruit flavors are more dark cherry than cooler vintages.

### **Suggested Retail Price**

**\$16**

### **Winemaking Methods 2016**

Open top tank fermented with daily pump-over, pressed prior to settling with oak 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.