

Tapas Tour



Tapas is a centuries old, Spanish tradition of serving small, savory dishes with wine. The tradition began when these small plates were placed on 'top' of the wine glasses as a lid. Taverns filled these tiny plates with morsels such as olives, cheeses or smoked meats. Today, Chateau Chantal has taken up this tradition with our very own Tapas Tours. We have prepared a delicious collection of tapas and paired them with our own Chantal wines. We would love to share them with you.

A Tapas Tour experience consists of a tour of the winery that winds through the vineyard and cellar as the winemaking process is explained from vine to wine, and concludes with our tapas-style exploration of wine and food pairing. We aim to satisfy your appetite for wine knowledge as well as for tapas!

Pairing Menu

Greek Salad Bites on Cucumber Slices
with Tonight

Creamy Cheese, Pear and Candied Walnuts
with Pinot Grigio

Mushroom Paté on Crostini
with Pinot Noir

Cauliflower Peanut Satay
with Select Harvest Gewurztraminer

BLT Bites with Cracked Black Pepper
with Nice Red

Malbeque BBQ Sauce Slider on a Cornbread Muffin
with our Argentine Malbec

Smoked Whitefish Paté Crostini
with Semi Dry Riesling

Blue Cheese and Walnut Twists
with Select Harvest Riesling

Dark Chocolate Truffle
with our cherry port wine, Cerise

Wine and Food Pairings

Greek Salad Bites on Cucumber Slices with Tonight Sparkling Wine

Tonight is a dry sparkling Blanc de Blanc (white wine from white grapes) made from a blend of Riesling and Chardonnay. Bubbly isn't just for special occasions anymore! The refreshment found in this dry style pairs excellently with the richness of the cheese, the cool of the cucumber, and the saltiness from the Kalamata olive.

Creamy Cheese, Pear Slice, and Candied Walnuts with Pinot Grigio

A bright and fruity example of this delicate grape that is crisp, dry, and packed with fruit. It has a stony minerality that flows from the front of the palate to the finish. The key notes are lime, tangerine, nectarine and floral. The bright acidity of this Pinot Grigio cuts through the rich creaminess of the cheese while the fruitiness is accented by the sweetness of the pear and walnuts.

Mushroom Pate on Crostini with Pinot Noir

A medium bodied red with great delicacy and finesse, this is another classic pairing— “a kiss of culinary perfection!” The earthy characteristic found in both the *Pinot Noir* and mushrooms come together well, aided by the mild oak characteristics of the wine. Blending the mushrooms with goat cheese complements the wine since the slight acidity of the Pinot cuts the buttery mouth feel of the cheese, leaving a lovely finish.

Thai Cauliflower with Peanut Satay with Select Harvest Gewürztraminer

Made in a sweet style, this grape hails from Germany where “Gewurz” means spice. A very floral and aromatic wine, it creates a unique mending with Asian and Eastern flavors. Roasted and marinated cauliflower created the perfect base for this sauce which integrates the creaminess of peanuts with soy sauce, rice vinegar, and other Asian ingredients.

BLT Bites and Cracked Pepper with Nice Red

A nice general guideline for wine and food pairing is that salty and spicy foods go well with low alcohol, fruity wines. This pairing is the perfect embodiment of that idea. The *Nice Red* is a fruity, semi-dry red, served chilled, that is the perfect balance for the salty bacon and slight sweetness of the tomato.

Malbeque BBQ Sauce Slider on a Cornbread Muffin with Reserve Malbec

The pairing was simple for the *Malbec*—serve with a dish that uses Malbeque BBQ sauce! We had a bbq sauce made locally with our Argentine Malbec to create the perfect pairing. The sauce actually contains 32% Malbec wine reduction! Deep and opulent, the Malbec requires a robust pairing. Our house made mini cornbread muffins make a great base for our “meaty” sliders. Adding extra Malbeque sauce creates further melding in this savory pairing.

Smoked Whiefish Pate Crostini with Semi-Dry Riesling

The *Semi-Dry Riesling* is a medium dry white wine with a complex acid structure, mineral notes of flint and steel, with fruit characters of grapefruit and Granny Smith apple. The acid structure makes this wine very food friendly and in this case, helps cut through the creaminess of the paté. It's the classic Northern Michigan pairing!

Blue Cheese and Walnut Twists with Late Harvest Riesling

The *Late Harvest Riesling* is a well balanced (sugar & acid) sweet wine. Although such wines are often paired with light and mild fare, we have discovered it marries well with blue cheese as the sweetness of the wine lessens the sharp nature of the cheese.

Cerise Truffle with Cerise, cherry port

Cerise is a cherry port style wine made from whole tart cherries that are distilled and blended with cherry wine. The exceptional sweetness of this dessert wine begs for a luscious treat, and the rich flavor of the wine demands everyone's favorite - chocolate! These truffles are made locally, by Chocolatier Mimi Wheeler, with our Cerise cherry port to create an amazing pairing.