



2012

# Proprietor's Reserve Trio



## Tasting Notes

### Harvest Brix: 22.6

A complex blend of Merlot and Cabernet Franc that is given length and finesse by Pinot Noir. This full bodied red has rich tannins that are balanced by acidity which 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.

### Suggested Retail Price

\$24.00

### Winemaking Methods

Partially tank fermented with submerged cap with fruit from several vineyards.

Warm vintage that gave dark fruit characteristics and softer mouth feel with silky tannins.

## Technical Data

Blend (if any)	74% Merlot, 25% Cabernet Franc, 1% Pinot Noir 55% Chateau Chantal, 44% Krupka, 1% Hawthorne
Bottling Date	9/4/2015
Cases Produced	541
Appellation	55% Estate, 44% Krupka, 1% Hawthorne
Residual Sugar	0.2%
Alcohol at Bottling	13.3%
Total Acid at Bottling	6.57 g/l
pH at bottling	3.64
Oak usage	20 months in 45% new American and French M+ oak barrels
Bottle Size	750 ml

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, Sensory Tours, conferences and meetings, small weddings, and friendly regional wine events.