



Cerise Cherry Port Style Wine

Tasting Notes

Made in the traditional port-wine method. We added yeast to fresh cherry juice and fermented to 8.5%, then stopped fermentation by the addition of cherry eau de vie bringing the alcohol content to 19.2%.

Technical Data

Blend (if any)	100% Cherry Wine and Cherry Brandy
Bottling Date	Continuous
Cases Produced	350
Appellation	Old Mission Peninsula
Residual Sugar	17%
Alcohol at Bottling	19%
Total Acid at Bottling	
pH at bottling	3.51
Oak usage	None
Bottle Size	500 ml

Pairing Suggestions

Pair with chocolate, Cerise Brownies (soak dried cherries in Cerise and add to your brownie recipe) or great on it's own.

Suggested Retail Price

\$26.00

Medals

GOLD—Taster's Guild International Wine Competition

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.