



Entice



Technical Data

Blend (if any)	Vidal, Riesling, Proprietary White ice blend, and 24% Grape Brandy
Bottling Date	12/17/2009
Cases Produced	176.00
Appellation	Michigan
Residual Sugar	20%
Alcohol at Bottling	19.00
Total Acid at Bottling	7.87 g/l
pH at bottling	2.95
Oak usage	New French Oak aged brandy
Bottle Size	500 ml

Tasting Notes

As if Ice Wine wasn't special enough...

A most luscious wine made from frozen grapes is fortified with our own grape brandy, gaining extra body and the a warming mouth feel.

Sandra Silfven, Detroit news: "This is a unique dessert wine, a blend of Riesling ice wine and barrel-aged brandy, aka, a white port. It's incredible: The silkiness and sugar of the Riesling ice wine play off the alcohol and spice of the brandy to create an explosion of flavor on the palate. It's a wine to sip. It's pure pleasure. And considering ice wine is part of the equation, it's fairly priced."

Pairing Suggestions

Rich and creamy cheeses, or all alone for an after dinner drink

Medals

Silver, 2010 Taster's Guild International

Suggested Retail Price

\$35.00

Winemaking Methods

Barrel aged grape brandy blended with Ice Wine

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.