



2016
**Select Harvest
 Gewurztraminer**



Tasting Notes

Harvest Brix = 19.8

"Gewurz" means spice in German, and this wine is a wonderful balance between spice and sweetness. A fruity Gewurztraminer aroma mix of rose petal, white pepper, and lemony citrus accentuated with apricot and grapefruit.

Technical Data

Blend (if any)	100% Gewurztraminer from: 48% Lardie, 28% Pontes, 14% Dean Johnson, 10% Estate
Bottling Date	6/17/2017
Cases Produced	243
Appellation	Old Mission Peninsula: Blend of Lardie, Estate, Hawthorn, Pontes, and Dean Johnson
Residual Sugar	3%
Alcohol at Bottling	12.5%
Total Acid at Bottling	6.9 g/l
pH at bottling	3.39
Oak usage	None
Bottle Size	750ml

Winemaking Technique

Stainless tank fermented with minimal lees contact.

Pairing Suggestions

Great with spicy foods such as peanut satay, pad thai, massaman coconut curry, and stir fry. Fruity dessert cheesecakes, or serve alone as dessert!

Suggested Retail Price

\$18.00

Vintage/Winemaking Notes

Cool vintage that shows more of the fruity side of this varietal.

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.