



Chateau Chantal
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2007 Proprietor's Reserve Pinot Noir

Dry

Technical Data

Blend (if any)	100% Pinot Noir
Sugar at Harvest	25.60
pH at Harvest:	3.70
Total Acid at Harvest	6.50
Bottling Date	10/09/08
Cases Produced	209.00
Appellation	Old Mission Peninsula
Residual Sugar	.2
Alcohol at Bottling	13.80
Total Acid at Bottling	5.73
pH at bottling	3.99
Oak usage	37% New Oak, 100% French Oak
Bottle Size	750ml

Tasting Notes

A more new world expression of Pinot Noir with riper fruit with notes of dark berries, and firm oak tannins and aromas.

Pairing Suggestions

Pair with red meats, pasta, veal, strong cheeses, or anything with mushrooms!

Medals

Silver, 09 Finger Lakes Intl Wine Competition

Suggested Retail Price

19.99