



Chateau Chantal

15900 Rue de Vin
Traverse City, MI 49686
PHONE: 1.800.969.4009
EMAIL: wine@chateauchantal.com
WEB: www.chateauchantal.com

Sparkling Cherry Wine

Sweet

Technical Data

Blend (if any) 100% Cherry

Sugar at Harvest 13.00

pH at Harvest: 3.80

Total Acid at Harvest 11.80

Bottling Date 4/1/2006

Cases Produced 673.00

Appellation Michigan

Residual Sugar 4.0%

Alcohol at Bottling 12.20

Total Acid at Bottling 11.80

pH at bottling 3.60

Oak usage None

Bottle Size

Tasting Notes

Sweet sparkling cherry wine, an explosion of tiny bubbles in your mouth!

Pairing Suggestions

Pairs nicely with strawberries, popcorn, hot spicy foods, salty appetizers, or fried foods.

Medals

Suggested Retail Price

9.99



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Cherry Wine

Sweet

Technical Data

Blend (if any)	100% Cherry
Sugar at Harvest	24.00
pH at Harvest:	.00
Total Acid at Harvest	.00
Bottling Date	6/27/2006
Cases Produced	259.00
Appellation	Michigan
Residual Sugar	4.0%
Alcohol at Bottling	11.50
Total Acid at Bottling	.00
pH at bottling	.00
Oak usage	None
Bottle Size	

Tasting Notes

Made semi-sweet and garnet red to enhance the beauty and natural flavors of Montmorency tart cherries from the "Cherry Capital of the World" with subtle hints of almond.

Pairing Suggestions

Serve chilled with dessert, chicken, or roast pork loin with dried cherries.

Medals

Silver, 2006 Tasters Guild International

Suggested Retail Price

7.99



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Cerise

Sweet

Technical Data

Blend (if any)	100 % Cherry
Sugar at Harvest	28.00
pH at Harvest:	.00
Total Acid at Harvest	.00
Bottling Date	8/22/2006
Cases Produced	350.00
Appellation	Michigan
Residual Sugar	17 Brix
Alcohol at Bottling	19.00
Total Acid at Bottling	.00
pH at bottling	.00
Oak usage	None
Bottle Size	

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%.

Pairing Suggestions

Pair with chocolates, Cerise brownies (soak dried cherries in Cerise and use in baking) or great on its own.

Medals

GOLD-Tasters Guild International Wine Competition
Bronze-San Francisco International
Bronze-Los Angeles Int. Wine & Spirits Comp.

Suggested Retail Price

24.99



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Cherry Eau de Vie

Technical Data

Blend (if any)	100% cherry
Sugar at Harvest	.00
pH at Harvest:	.00
Total Acid at Harvest	.00
Bottling Date	01/22/2007
Cases Produced	19.00
Appellation	Michigan
Residual Sugar	1.0%
Alcohol at Bottling	40.00
Total Acid at Bottling	.00
pH at bottling	.00
Oak usage	
Bottle Size	

Tasting Notes

This cherry Eau de vie is distilled from Montmorency cherries. They were carefully selected for their rich, bold cherry flavors. Enjoy this Eau de vie as a after dinner drink.

Pairing Suggestions

After dinner drink

Suggested Retail Price

29.95

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Naughty Red Wine

Dry

Technical Data

Blend (if any)	68% Michigan Red Blend, 32% Malbec
Sugar at Harvest	22.00
pH at Harvest:	3.62
Total Acid at Harvest	7.00
Bottling Date	4/29/2008
Cases Produced	.00
Appellation	Michigan
Residual Sugar	.5%
Alcohol at Bottling	13.00
Total Acid at Bottling	6.50
pH at bottling	3.52
Oak usage	
Bottle Size	750ml

Tasting Notes

Great color, great taste! This is a dry, red wine with no harsh or bitter taste. Even versatile enough to go well with fish! That is naughty! Throw the "rules" out the window.

Pairing Suggestions

Pair with fish, lighter meat dishes, or mild cheeses

Medals

Bronze, 09 Taster's Guild International

Suggested Retail Price

11.49



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Nice Red Wine

Semi-Dry

Technical Data

Blend (if any)	68% Michigan Red Blend, 32% Malbec
Sugar at Harvest	22.00
pH at Harvest:	3.62
Total Acid at Harvest	7.00
Bottling Date	5/1/2008
Cases Produced	286.50
Appellation	Michigan
Residual Sugar	3%
Alcohol at Bottling	13.00
Total Acid at Bottling	6.50
pH at bottling	3.52
Oak usage	
Bottle Size	750ml

Tasting Notes

Nice Red is a fruity, semi-sweet wine made from a blend of the finest red grapes.

Pairing Suggestions

Enjoy slightly chilled with food off of the grill (especially BBQ!), pasta, pizza, or all by itself.

Medals

Silver, 09 Taster's Guild International

Suggested Retail Price

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2007 Proprietor's Reserve Pinot Gris Semi-Dry

Technical Data

Blend (if any)	100% Pinot Gris
Sugar at Harvest	24.80
pH at Harvest:	3.65
Total Acid at Harvest	6.00
Bottling Date	5/28/2008
Cases Produced	176.75
Appellation	Old Mission Peninsula
Residual Sugar	1%
Alcohol at Bottling	13.90
Total Acid at Bottling	5.78
pH at bottling	3.67
Oak usage	8 months in Neutral Barrels
Bottle Size	

Tasting Notes

This '07 Proprietors Pinot Gris was made in a classic style popularized in Alsace, France. It was given extra hang time on the vine and barrel fermented and aged in neutral oak with extended lees contact which gave it ripe honeyed peach flavors.

Pairing Suggestions

Enjoy with any full flavored fish, seafood, fowl, or cheese and fruit.

Medals

Suggested Retail Price

19.99



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2007 Select Harvest Gewurztraminer

Sweet

Technical Data

Blend (if any)	95% Gewurztraminer, 5% Riesling
Sugar at Harvest	24.00
pH at Harvest:	.00
Total Acid at Harvest	
Bottling Date	6/4/2008
Cases Produced	161.00
Appellation	Old Mission Peninsula
Residual Sugar	4%
Alcohol at Bottling	13.10
Total Acid at Bottling	4.57
pH at bottling	3.72
Oak usage	
Bottle Size	375ml

Tasting Notes

“Gewurz” means spice in German, and this wine is a wonderful balance between a strong spice and supple sweetness.

Pairing Suggestions

Dessert wine, best with pears, cheeses, spicy entrees.

Suggested Retail Price

8.99



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2006 Semi-Dry Riesling

Semi-Dry

Technical Data

Blend (if any)	100% Riesling
Sugar at Harvest	20.50
pH at Harvest:	3.15
Total Acid at Harvest	10.50
Bottling Date	3/1/2007
Cases Produced	581.00
Appellation	Old Mission Peninsula
Residual Sugar	1.5%
Alcohol at Bottling	11.00
Total Acid at Bottling	8.50
pH at bottling	3.13
Oak usage	None
Bottle Size	

Tasting Notes

A strong acid structure and hint of sweetness combine to make this wine wonderful to enjoy. This is an easy drinking well-balanced wine with soft fruit and melon flavors. This is a true Northern Michigan classic.

Pairing Suggestions

This wine pairs beautifully with any fish dishes, fruits and cheeses. Great with smoked meat and pasta. Try it with pork, or try it all by itself while watching the sunset.

Medals

Gold, Tasters Guild 2007
Gold, Mid America Wine Comp 2008
Silver, Indy International Wine Competition

Suggested Retail Price

13.49



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2007 Tonight

Dry

Technical Data

Blend (if any) 60% Riesling,
40% Chardonnay

Sugar at Harvest

pH at Harvest: 3.10

Total Acid at
Harvest 6.50

Bottling Date 6/26/2008

Cases Produced

Appellation Old Mission
Peninsula

Residual Sugar

Alcohol at
Bottling 12.30

Total Acid at
Bottling 6.50

pH at bottling 3.32

Oak usage

Bottle Size

Tasting Notes

A dry Riesling/Chardonnay blend "Blanc de Blanc" (a white wine made with white grapes) bubbly that is delightfully easy drinking to make tonight, or any night, special.

Pairing Suggestions

Tonight is great because it is wonderful with most food or all by itself

Medals

GOLD, 09 Taster's Guild International
Silver, 09 Pacific Rim Intl Wine
Competition
Silver, 09 Finger Lakes Intl Wine Comp

Suggested Retail Price

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2007 Late Harvest Riesling

Sweet

Technical Data

Blend (if any) 100% Riesling

Sugar at Harvest 22.60

pH at Harvest: 3.25

Total Acid at Harvest 8.00

Bottling Date

Cases Produced .00

Appellation Old Mission Peninsula

Residual Sugar 4%

Alcohol at Bottling 10.00

Total Acid at Bottling 6.50

pH at bottling 3.27

Oak usage None

Bottle Size 750ml

Tasting Notes

This aromatic Late Harvest Riesling has flavor of green apples and citrus. It is sweetened with Riesling sweet reserve grape juice. Clean, easy drinking and well balanced.

Pairing Suggestions

Blue cheese, parmesan twists, apples

Medals

Silver, 09 Taster's Guild Intl
Bronze, 08 Michigan Wine & Spirits Competition

Suggested Retail Price

14.99



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Celebrate

Semi-Dry Bubbly

Technical Data

Blend (if any)	57.5% Riesling, 37.5% Chardonnay, 5% Malbec
Sugar at Harvest	.00
pH at Harvest:	3.10
Total Acid at Harvest	6.50
Bottling Date	6/26/2008
Cases Produced	.00
Appellation	Old Mission Peninsula
Residual Sugar	3%
Alcohol at Bottling	12.30
Total Acid at Bottling	6.50
pH at bottling	3.37
Oak usage	None
Bottle Size	750ml

Tasting Notes

Semi dry bubbly, made from Chardonnay and a splash of red wine. Don't wait for a special occasion- make one!

Pairing Suggestions

Fried appetizers, mild cheeses, fruits, or as a perfect brunch bubbly!

Medals

Silver, 08 Michigan Wine & Spirits
Competition
Bronze, 09 Finger Lakes Intl Wine
Competition
Bronze, 09 Taster's Guild
International

Suggested Retail Price

12.49



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2007 Twilight Rose Semi-Dry

Technical Data

Blend (if any)	2.5% Riesling, 5% Malbec, 92.5% Chardonnay
Sugar at Harvest	23.80
pH at Harvest:	3.05
Total Acid at Harvest	7.00
Bottling Date	7/24&25/08
Cases Produced	499.00
Appellation	Michigan
Residual Sugar	2.5%
Alcohol at Bottling	13.50
Total Acid at Bottling	5.60
pH at bottling	3.07
Oak usage	
Bottle Size	750ml

Tasting Notes

A melodious combination of several grape varieties, this semi-dry wine pairs beautifully with both lighter foods and our Jazz @ Sunset CD.

Pairing Suggestions

Simple summer cuisine

Medals

Silver, 09 Taster's Guild
International
Bronze, 09 Finger Lakes Intl Wine
Comp

Suggested Retail Price

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2007 Pinot Noir

Dry

Technical Data

Blend (if any)	Pinot Noir
Sugar at Harvest	25.60
pH at Harvest:	3.70
Total Acid at Harvest	6.50
Bottling Date	
Cases Produced	572.00
Appellation	Old Mission Peninsula
Residual Sugar	.5%
Alcohol at Bottling	14.60
Total Acid at Bottling	5.93
pH at bottling	4.08
Oak usage	
Bottle Size	750ml

Tasting Notes

A traditional old world styled Pinot Noir with light usage of oak to preserve the fruit and finesse.

Pairing Suggestions

Chicken, pork, mushroom sauces, firm cheeses

Medals

Silver, 09 Finger Lakes Intl Wine Competition

Suggested Retail Price

14.99



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2007 Chardonnay

Dry

Technical Data

Blend (if any)	100% Chardonnay
Sugar at Harvest	24.60
pH at Harvest:	3.70
Total Acid at Harvest	7.50
Bottling Date	8/14/2008
Cases Produced	333.25
Appellation	Old Mission Peninsula
Residual Sugar	.5%
Alcohol at Bottling	15.00
Total Acid at Bottling	5.37
pH at bottling	3.50
Oak usage	Light
Bottle Size	750ml

Tasting Notes

This Chardonnay was blended with both barrel and tank fermented wine to give it a bright clean fruit nose to complement the oak structure

Pairing Suggestions

Grilled seafood, light cream sauces, chicken, pork, mild cheeses

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2007 Proprietor's Reserve Chardonnay

Dry

Technical Data

Blend (if any)	100% Chardonnay
Sugar at Harvest	25.00
pH at Harvest:	3.50
Total Acid at Harvest	7.20
Bottling Date	8/20/2008
Cases Produced	264.00
Appellation	Old Mission Peninsula
Residual Sugar	0
Alcohol at Bottling	15.20
Total Acid at Bottling	5.63
pH at bottling	3.76
Oak usage	New Oak
Bottle Size	750ml

Tasting Notes

The 2007 Proprietor's Reserve is a big round wine that has lots of new oak to keep pace with the incredibly ripe fruit from our oldest Chardonnay vineyard.

Pairing Suggestions

Enjoy with seafood in rich sauces or with pasta in Alfredo sauce. This wine will also pair very well with pork and fowl.

Medals

Gold, 09 Taster's Guild Intl
Silver, 09 Finger Lakes Intl Wine Competition
Bronze, 09 Pacific Rim Intl

Suggested Retail Price

19.99



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2007 Proprietor's Reserve Pontes Pinot Noir

Dry

Technical Data

Blend (if any)	100% Pinot Noir Estate Vineyard
Sugar at Harvest	24.10
pH at Harvest:	3.65
Total Acid at Harvest	7.00
Bottling Date	8/26/08
Cases Produced	290.80
Appellation	Old Mission Peninsula
Residual Sugar	.2%
Alcohol at Bottling	13.70
Total Acid at Bottling	6.30
pH at bottling	3.82
Oak usage	8.5% New Oak, 100% French Oak
Bottle Size	750ml

Tasting Notes

This Pinot Noir has beautiful color, great fruit, and a soft tannin structure with the of oak and spice from barrel aging. A great wine!

Pairing Suggestions

Pair with poultry, pasta, red meats, veal or anything with mushrooms.

Medals

Silver, 09 Finger Lakes Intl Wine Competition
Silver, 09 Taster's Guild Intl

Suggested Retail Price

\$22.00

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2005 Proprietor's Reserve Riesling

Dry

Technical Data

Blend (if any)	100% Riesling
Sugar at Harvest	21.00
pH at Harvest:	3.11
Total Acid at Harvest	9.00
Bottling Date	8/29/06
Cases Produced	197.50
Appellation	Old Mission Peninsula
Residual Sugar	.2%
Alcohol at Bottling	13.10
Total Acid at Bottling	8.00
pH at bottling	3.17
Oak usage	none
Bottle Size	750ml

Tasting Notes

These grapes were selected for their concentrated flavors and fermented with special yeast cultures. An optimum balance between fruit, body, and acidity leaves this wine clean and crisp with hints of green apple and citrus.

Pairing Suggestions

Enjoy with white meats, Asian foods, cheeses, or all by itself.

Medals

Silver, 2008 Michigan Wine & Spirits Competition

Silver, 09 Taster's Guild Intl

Silver, 09 Riverside Intl Wine Comp

Suggested Retail Price

19.99



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2007 Tango

Dry

Technical Data

Blend (if any)	Malbec
Sugar at Harvest	27.00
pH at Harvest:	3.90
Total Acid at Harvest	4.00
Bottling Date	7/21/2008
Cases Produced	.00
Appellation	Lujan de Cuyo
Residual Sugar	0
Alcohol at Bottling	14.10
Total Acid at Bottling	5.00
pH at bottling	3.54
Oak usage	Minimal
Bottle Size	750ml

Tasting Notes

Soft, sweet tannins inky black colored wine. Full bodied, rich, intense dark berry flavors, and a hint of oak with vanilla

Pairing Suggestions

Grilled red meat and full flavored dishes. Chateau Chantal “Malbeque” BBQ sauce

Suggested Retail Price

8.99

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2007 Reserve Malbec

Dry

Technical Data

Blend (if any)	100% Malbec
Sugar at Harvest	27.00
pH at Harvest:	3.90
Total Acid at Harvest	4.00
Bottling Date	6/24/2008
Cases Produced	.00
Appellation	Lujan de Cuyo
Residual Sugar	0
Alcohol at Bottling	14.10
Total Acid at Bottling	5.00
pH at bottling	3.57
Oak usage	New & Used Barrels
Bottle Size	750ml

Tasting Notes

Firm well rounded tannins from extended oak aging that accentuates the rich and intense dark berry flavors.

Pairing Suggestions

Grilled Red meat, pastas, burgers, aged cheeses. Chateau Chantal “Malbeque” BBQ sauce.

Medals

GOLD, 09 Taster’s Guild International Wine Competition

Suggested Retail Price

16.99



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2007 ICE WINE

Sweet

Technical Data

Blend (if any)	Proprietary Riesling and other
Sugar at Harvest	40.00
pH at Harvest:	3.80
Total Acid at Harvest	7.00
Bottling Date	10/7/2008
Cases Produced	57.00
Appellation	Old Mission Peninsula
Residual Sugar	19.2%
Alcohol at Bottling	13.50
Total Acid at Bottling	6.56
pH at bottling	3.96
Oak usage	None
Bottle Size	375ml

Tasting Notes

Made from grapes frozen on the vine, and then pressed while still frozen. This wine has incredible sweetness and fruitiness, but with a classic Riesling delicateness. Sold in 375 ml bottles (half bottles) in a custom wooden box. Do not miss your opportunity to drink "Liquid gold."

Pairing Suggestions

Pair with desserts, fruits, or all by itself!

Medals

Suggested Retail Price

\$68.00

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2007 Cerise Noir

Sweet

Technical Data

Blend (if any)	85% Estate Pinot Noir, 15% Cherry Brandy
Sugar at Harvest	23.80
pH at Harvest:	3.42
Total Acid at Harvest	7.00
Bottling Date	1/29/2009
Cases Produced	66.30
Appellation	Michigan
Residual Sugar	15.47%
Alcohol at Bottling	17.92
Total Acid at Bottling	.00
pH at bottling	3.88
Oak usage	PN in neutral French Oak for 16 months
Bottle Size	500ml

Tasting Notes

Rich layered blackberry, strawberry licorice, chocolate covered dark cherry, and raspberry with high notes of brandy.

Pairing Suggestions

This is an after dinner drink to be enjoyed with sweet desserts, chocolate, or all by itself.

Suggested Retail Price

34.99

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2007 Krupka Vineyard Reserve Cabernet Franc Dry

Technical Data

Blend (if any)	100% Cabernet Franc
Sugar at Harvest	23.00
pH at Harvest:	3.60
Total Acid at Harvest	7.00
Bottling Date	2/11/09
Cases Produced	291.40
Appellation	Old Mission Peninsula
Residual Sugar	.25%
Alcohol at Bottling	13.10
Total Acid at Bottling	.00
pH at bottling	3.65
Oak usage	French
Bottle Size	750ml

Tasting Notes

Full bodied red with dark fruit, berry flavors and strong spicy notes, with vanilla oak aroma. The '07 vintage was the warmest on record and was so good we didn't blend it.

Pairing Suggestions

This wine will pair well with full-flavored red meats as well as pastas in a red sauce. Excellent with smoked cheddar!

Medals

GOLD, 09 Taster's Guild
International Wine Competition

Suggested Retail Price

\$22.00



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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

GOLD, 09 Taster's Guild Intl Wine Competition
Silver, 09 Finger Lakes Intl Wine Competition

Suggested Retail Price

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2008 Pinot Grigio

Dry

Technical Data

Blend (if any)	76% Pinot Grigio, 24% Pinot Blanc
Sugar at Harvest	23.00
pH at Harvest:	3.08
Total Acid at Harvest	10.50
Bottling Date	3/19&20/2009
Cases Produced	483.41
Appellation	OMP
Residual Sugar	1.2%
Alcohol at Bottling	13.10
Total Acid at Bottling	9.08
pH at bottling	3.23
Oak usage	None
Bottle Size	750ml

Tasting Notes

A Bright and Fruity example of this delicate grape with aromas of apricot, pear, and peach.

Pairing Suggestions

Fish, chicken, cream, salads, asparagus, and flavorful cheeses like Swiss and gorgonzola.

Medals

GOLD, Pacific Rim Intl Wine Competition
GOLD, Taster's Guild International

Suggested Retail Price

12.99



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2008 Select Harvest Gewurztraminer

Sweet

Technical Data

Blend (if any)	Gewurtztraminer and 10% Riesling Sweet Reserve
Sugar at Harvest	22.80
pH at Harvest:	3.50
Total Acid at Harvest	7.00
Bottling Date	3/27&28/2009
Cases Produced	391.00
Appellation	OMP
Residual Sugar	3%
Alcohol at Bottling	12.70
Total Acid at Bottling	5.70
pH at bottling	3.46
Oak usage	None
Bottle Size	750ml

Tasting Notes

"Gewurz" means spice in German, and this wine is a wonderful balance between spice and sweetness.

Pairing Suggestions

Chinese, Thai, spicy cuisine

Suggested Retail Price

8.99



Chateau Chantal

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2007 Trio

Dry

Technical Data

Blend (if any)	52% Cabernet Franc 44% Merlot 4% Pinot Noir
Sugar at Harvest	25.00
pH at Harvest:	3.60
Total Acid at Harvest	7.30
Bottling Date	4/1/2009
Cases Produced	287.00
Appellation	Old Mission Peninsula
Residual Sugar	.75%
Alcohol at Bottling	13.30
Total Acid at Bottling	6.23
pH at bottling	3.63
Oak usage	
Bottle Size	750ml

Tasting Notes

A rich blend of Cabernet Franc, and Merlot that is given length and finesse from Pinot Noir. This full bodied red has well rounded fruit and firm tannins.

Pairing Suggestions

Steaks, lamb, and game dishes are excellent choices, but it can also go solo.

Medals

Silver, 09 Taster's Guild
International Wine Competition
Bronze, 09 Pacific Rim International
Wine Competition

Suggested Retail Price

19.99