



Chateau Chantal

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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