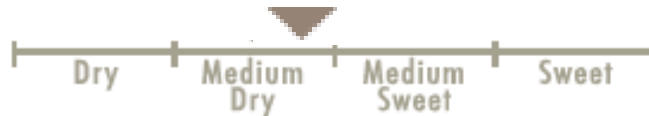


2009
Pinot Grigio



Technical Data

Blend (if any)	75% Pinot Grigio, 25% Pinot Blanc
Bottling Date	1/27/2010
Cases Produced	673
Appellation	Michigan
Residual Sugar	40 g/l
Alcohol at Bottling	12.2 %
Total Acid at Bottling	11.8 g/l
pH at bottling	3.60
Oak usage	None
Bottle Size	750 ml

Tasting Notes

This 2009 Grigio is crisp and dry, packed with fruit in the classic tradition of Italian Pinot Grigios. It has a stony minerality that flows from the front of the palate to the finish. **The key notes are lime, tangerine, nectarine and floral.** *Sandra Silfven. Detroit News*

Pairing Suggestions

It's a fun dry white that is a perfect match for Michigan whitefish, pickerel, and perch. Great with creamy rich cheeses.

Medals

Not yet entered into competition

Suggested Retail Price

13.99

Vintage Year

Winemaking Methods



Technical Data

Blend (if any)	100% Pinot Blanc
Bottling Date	3/4/2010
Cases Produced	400
Appellation	Old Mission Peninsula
Residual Sugar	1.75%
Alcohol at Bottling	11.2%
Total Acid at Bottling	11.8 g/l
pH at bottling	3.20
Oak usage	None
Bottle Size	750 ml

2009 Pinot Blanc



Tasting Notes

All stainless steel fermentation, un-oaked, bright fruit flavors, good acid, and good body.

Pairing Suggestions

It's a fun dry white that is a perfect match for sushi, seafood salads, and quiches. Great with firmer, rich cheeses.

Medals

Not yet entered into competition

Suggested Retail Price

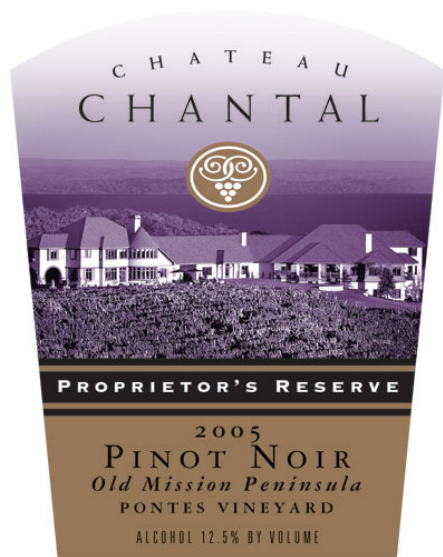
14.99

Vintage Year

Cool, which is why it displays such bright aromatics as well as firm acid backbone

Winemaking Methods

A blend of two separate fermentation lots, one that gave roundness in the mouthfeel and one that exhibited bright candied bouquet.



2007

Proprietor's Reserve Pinot Noir



Technical Data

Blend (if any)	100% Pinot Noir
Bottling Date	8/26/08
Cases Produced	290
Appellation	Old Mission Peninsula
Residual Sugar	.2%
Alcohol at Bottling	13.7 %
Total Acid at Bottling	6.30 g/l
pH at bottling	3.60
Oak usage	9 months, French, 8.5% new, Medium + with toasted heads
Bottle Size	750 ml

Tasting Notes

"Chateau Chantal sources Pinot Noir from the Pontes Vineyard on Old Mission Peninsula, owned by Dr. J. Edson Pontes, a Wayne State University professor of urology oncology and an internationally recognized surgeon who has backed the winery from the start. The 2007 vintage is pretty stunning -- **good cherry, dark chocolate, espresso aromas chased by flavors woven with spice off the oak, plus ripe tannins and acidity.** The finish is strong and resounding. It's got good weight and is built to age." *Sandra Silfven. Detroit News*

Pairing Suggestions

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

Medals

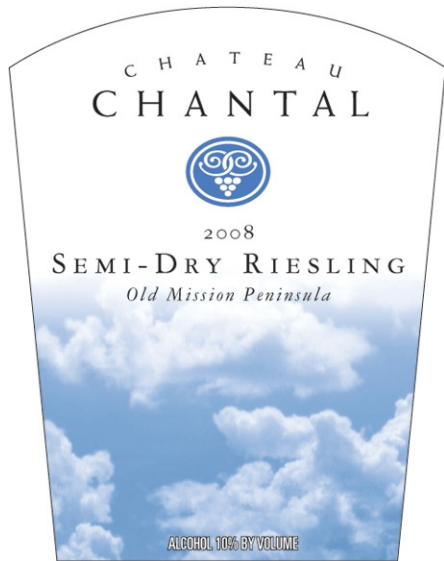
Silver, 09 LA Intl Wine Competition

Suggested Retail Price

\$22.00

Winemaking Methods

Clones 29, 777, 667, 114, 115, and Pommard were fermented separately in small lots and then barrel aged for 9 months. The utilization of many yeasts, fermentations, cooperages, and ML all enhance the complexity and finesse of this wine.



Technical Data

Blend (if any)	100% Riesling
Bottling Date	5/12/2009
Cases Produced	1092
Appellation	Old Mission Peninsula
Residual Sugar	1.6%
Alcohol at Bottling	10%
Total Acid at Bottling	11.78 g/l
pH at bottling	3.09
Oak usage	None
Bottle Size	750 ml

2008

Semi-Dry Riesling



Tasting Notes

This Riesling expresses mineral notes of flint, slate, and steel with fruit characters of grapefruit and Granny Smith apple. The acid structure makes this wine very food friendly.

Pairing Suggestions

Chicken, Pork, Fish, Brats, Salads, and whitefish pate.

Medals

Silver, 09 Indy International Wine Competition

Suggested Retail Price

\$13.49