



**Chateau Chantal**

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

2005

# Pinot Grigio

Classic: Dry White

## *Technical Data*

Blend (if any)	100% Pinot Grigio
Sugar at Harvest	22 Brix
pH at Harvest:	3.25
Total Acid at Harvest	8.0 g/l
Bottling Date	06/21/06
Cases Produced	610
Appellation	Old Mission
Residual Sugar	0.2 g/l
Alcohol at Bottling	13.5%
Total Acid at Bottling	6.2 g/l
pH at bottling	3.66
Oak usage	0.0%
Bottle Size	750 ml

## *Tasting Notes*

*The product of a tremendous harvest, this is a light, fruity, crisp, dry wine which spent its time in the cellar in stainless steel with no use of oak to intensify the fruity bouquet.*

## *Pairing Suggestions*

*Pasta, chicken, mild white cheese, smoked salmon, as an aperitif.*

## *Suggested Retail Price*

*12.99*