



Chateau Chantal
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2005

Select Harvest Chardonnay

Semi- Dry White

Technical Data

Blend (if any)	100% Chardonnay
Sugar at Harvest	25 Brix
pH at Harvest:	3.53
Total Acid at Harvest	7.0 g/l
Bottling Date	07/25/06
Cases Produced	495
Appellation	Old Mission
Residual Sugar	1.5g/l
Alcohol at Bottling	14.6%
Total Acid at Bottling	6.7 g/l
pH at bottling	3.39
Oak usage	5 months, French Oak
Bottle Size	750 ml

Tasting Notes

The Select Harvest made from the 05 Chardonnay grapes is the "biggest white wine we've ever made". The grapes were harvested at over 25 % sugar (Brix) and fermented in small, French oak barrels to 14.5% alcohol! There were still almost 20 grams of sugar left but you won't perceive it as sweet but rather rich, lush and very full-bodied.

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, 2006 Indiana International Wine Competition; Silver, 2006 Wine and Spirits Competition

Suggested Retail Price

19.99