



Chateau Chantal
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2005

Semi-Dry

Gewurztraminer

Fruity: Semi-Dry White

Technical Data

Blend (if any)	100% Gewurztraminer
Sugar at Harvest	21.5 Brix
pH at Harvest:	3.49
Total Acid at Harvest	5.2
Bottling Date	3/7/06
Cases Produced	500
Appellation	Old Mission
Residual Sugar	1.5 g/l
Alcohol at Bottling	13.9%
Total Acid at Bottling	6.4 g/l
pH at bottling	3.28
Oak usage	None
Bottle Size	750 ml

Tasting Notes

“Gewurz” is German for spice. You will notice smells of orange and roses. The wine has enough sweetness at 1.5% residual sugar to make it go great with Chinese, marinated chicken or all by itself.

Pairing Suggestions

Chinese, marinated chicken or all by itself

Suggested Retail Price

13.99