



**Chateau Chantal**  
15900 Rue de Vin  
Traverse City, MI 49686  
PHONE: 1.800.969.4009  
EMAIL: wine@chateauchantal.com

2006

## Semi-Dry Riesling

Fruity: Semi-Dry White

### *Technical Data*

Blend (if any) 100% Riesling

Sugar at Harvest 20.5 Brix

pH at Harvest: 3.15

Total Acid at Harvest 10.5 g/l

Bottling Date 3/1/2007

Cases Produced 581

Appellation Old Mission

Residual Sugar 1.5 g/l

Alcohol at Bottling 11.0%

Total Acid at Bottling 8.5 g/l

pH at bottling 3.13

Oak usage None

Bottle Size 750 ml

### *Tasting Notes*

#### *Description*

*A strong acid structure and hint of sweetness combine to make this wine delectable. This is an easy drinking, well-balanced wine with soft fruit and melon flavors. It is a true Northern Michigan classic.*

#### *Pairing Suggestions*

*This wine pairs beautifully with fruit, cheeses, and fish dishes. Great with smoked meat and pasta. Try it with pork, or enjoy it all by itself while watching the sunset.*

#### *Medals-TBD*

#### *Retail Price*

*13.49*