



Chateau Chantal
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2008

Late Harvest Riesling

Luscious: Sweets

Technical Data

Blend (if any)	100% Riesling
Sugar at Harvest	20.5 Brix
pH at Harvest:	3.1
Total Acid at Harvest	12 g/l
Bottling Date	7/28-30/2009
Cases Produced	790
Appellation	Old Mission
Residual Sugar	4.0 g/l
Alcohol at Bottling	8.8%
Total Acid at Bottling	11 g/l
pH at bottling	3.06
Oak usage	None
Bottle Size	750 ml

Tasting Notes/Description

An excellent example of the Late Harvest style showing typical flavors of honey, peach, apricot, melon, and green apple with ample residual sugar to give it rich flavors.

Think blue cheese, black grapes, walnuts, and pate'... not just for dessert but great there too.

Pairing Suggestions

Pairs especially well with Blue Cheese, Thai food, smoked meats, fruit salads, desserts and cheesecakes

Suggested Retail Price

14.99