



Chateau Chantal
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Cerise

Sweet

Technical Data

Blend (if any)	100 % Cherry
Sugar at Harvest	28.00
pH at Harvest:	.00
Total Acid at Harvest	.00
Bottling Date	8/22/2006
Cases Produced	350.00
Appellation	Michigan
Residual Sugar	17 Brix
Alcohol at Bottling	19.00
Total Acid at Bottling	.00
pH at bottling	.00
Oak usage	None
Bottle Size	

Tasting Notes

Made in the traditional port-wine method. We added yeast to fresh cherry juice and fermented to 8.5%, then stopped fermentation by the addition of cherry eau de vie bringing the alcohol content to 19.2%.

Pairing Suggestions

Pair with chocolates, Cerise brownies (soak dried cherries in Cerise and use in baking) or great on its own.

Medals

GOLD-Tasters Guild International Wine Competition
Bronze-San Francisco International
Bronze-Los Angeles Int. Wine & Spirits Comp.

Suggested Retail Price

24.99