

C H A T E A U C H A N T A L



For Immediate Release

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2007 ICE WINE HARVEST

After another fantastic grape growing season Chateau Chantal is looking forward to another magnificent Ice Wine.

Chateau Chantal has only had a few ice wine harvests in recent years, which is why we are so excited about this years crop. Ice wine is made from grapes frozen on the vine, and then pressed while still frozen. It's known for its incredible sweetness and fruitiness, with all the delicateness of a rich and lush desert wine, often described as "liquid gold".

To give you another example of the unique quality of Ice Wine, in a normal 1-ton harvest you can produce 175 gallons of wine, but in a 1-ton harvest of Ice Wine you are able to produce only 40 gallons of wine.

The harvest took place last Saturday December 15th at before sunrise (6:45am) in 12-degree (Fahrenheit) weather. We only had a ½ acre area to harvest so the harvest was completed less than 2 hours.

Chateau Chantal invites you to come and do a story on this process. Our wine makers Mark Johnson and Brian Hosmer will be available to talk with you and provide you with the details and answer any questions that you have.

If you are interested in coming to do a story please give us a call at 800-969-4009 or 231-223-4110.

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