

CHATEAU CHANTAL WINES

Winemaker's hint: The wines are listed from dry to sweet—we recommend you taste in that order. Please try to limit your tasting to 4-5 wines. Our wines may be purchased here in the tasting room, are available at some locations statewide, or may be shipped to many states. Buy more wine than you think you need, you deserve a less hurried life! *10% off 12 or more bottles.*

CHAMPAGNES—DRY BUBBLY

◆ **Tonight - Jazzy at Sunset** \$11.99 187 ml \$ 3.99
A dry chardonnay "Blanc de Blanc" (a white wine made with white grapes) bubbly that is delightfully easy drinking to make tonight, or any night, special. Bubbly is great because it is wonderful with most food or all by itself!

◆ **2002 Méthode Champenoise Brut** \$18.99
Made in the bottle in the same manner discovered by Dom Perignon at Abbey de Hautvillier in the 17th Century. A blend of Pinot Noir, Meunier, and Chardonnay free run juice. Bronze Medal- 2005 OCC Great Wine Competition

DRY WHITE—CLASSIC

◆ **Proprietor's Reserve Riesling 2004** \$21.99
(pronounce: Ree-z-ling) These grapes were selected for their concentrated flavors and fermented with special yeast cultures. An optimum balance between fruit, body, and acidity leaves this wine clean and crisp with hints of green apple and citrus. Enjoy with white meats, Asian, cheeses, or all by itself. Gold Medal- 2005 So. Am. Vinus

◆ **Pinot Grigio 2004** \$12.99
(pronounce: P-no Gree-g-o) A light, fruity, dry wine which spent its time in the cellar in stainless steel with little use of oak. Enjoy this delicate, crisp wine as an aperitif or with most lighter cuisine, especially smoked meats.

◆ **Proprietor's Reserve Pinot Gris 2004** \$19.99
(pronounce: P-no Gree) Stainless steel fermentation followed by 10 months of aging in French oak yields an optimal balance of body and acidity with bold fruit aromas accompanied by soft oak layers. Enjoy with white meats, cheeses, or all by itself. Bronze Medal- 2005 Indiana International, Bronze Medal- 2005 Michigan Wine Competition

◆ **Chardonnay 2002** \$12.99
(pronounce: Shar-dough-nay). Bright fruit flavors, good acid with just a hint of oak, and good body. Enjoy this well balanced wine with pastas or any white meat dish.

◆ **Proprietor's Reserve Chardonnay 2002** \$19.99 (pronounce: Shar-dough-nay).
Barrel fermented in new French oak barrels with extremely ripe fruit. This wine has incredibly rich flavors with hints of smoke and vanilla. Bronze Medal- 2005 International Tasters Guild, Silver Medal- 2005 Michigan Wine Competition

DRY REDS—EARTHY

◆ **Pinot Noir 2004** \$14.99
(pronounce: P-no no R). Great color and a beautiful fruit nose, with a nice tannin structure. Displays the cherry and plum flavors characteristic of Pinot Noir grapes. Bronze Medal- 2005 Michigan Wine Competition

◆ **Proprietors Reserve Pinot Noir 2004** \$19.99
(pronounce: P-no no R). Beautiful color, great fruit, and a soft tannin structure. With hints of oak and smoke from barrel aging. A great wine!

◆ **Trio** \$19.99
A blend of the classic Bordeaux varieties Merlot, Cabernet Franc, Cabernet Sauvignon, makes this wine rich, intensely colored and dry. It has strong fruit flavors and subtle hints of chocolate and vanilla. Enjoy with any cut of beef. Silver Medal- 2005 Intl. Tasters Guild, Silver Medal- 2005 So. Am. Vinus, Bronze Medal- 2005 Eastern Intl. Wine Comp., Bronze Medal- 2005 OCC Great Wine Competition, Bronze Medal- 2005 Michigan Wine Competition

CHAMPAGNES—SEMI-DRY BUBBLY

◆ **Celebrate!** \$11.99 187 ml \$ 3.99
Semi-dry Champagne, made from Chardonnay and a splash of red wine. Don't wait for a special occasion, make one!

SEMI-DRY—FRUITY

◆ **Semi-Dry Riesling 2005** \$13.49
(pronounce: Ree-z-ling) A strong acid structure and hint of sweetness combine to make this wine wonderful to enjoy especially with smoked meats or pasta!

◆ **Semi-Dry Gewurztraminer 2005** \$13.99
(pronounce ga-vertz-tra-meaner) "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.

◆ **Twilight - Jazzy at Sunset** \$10.49
This semi-dry white blend of northern Michigan grapes tastes like Michigan fruit should taste—crisp and fruity. Delightful by itself or with fish, seafood, chicken, or pork.

◆ **"Port of Elk Rapids" Sailor's Blush** \$9.99
A semi-dry blend of classical European vinifera. Enjoy with light cheeses and fruits, or for sipping while docked!

SWEETS—LUSCIOUS

◆ **Late Harvest Riesling 2004** \$14.99
This aromatic Late Harvest Riesling has flavors of green apple and citrus. It is sweetened with Riesling sweet reserve grape juice. Clean, easy drinking and well balanced. Double Gold Medal- 2005 So. Am. Vinus, Gold Medal- 2005 International Tasters Guild, Silver Medal- 2005 Michigan Wine Competition, Silver Medal- 2005 International Eastern Wine Competition, Bronze Medal- 2005 OCC Great Wine Competition

◆ **Select Harvest Gewürztraminer 2005** \$7.99
(pronounce ga-vertz-tra-meaner) A sweet, rich, full-bodied taste with a pleasant balance of spice and fruit make this a wonderful dessert wine! Sold in 1/2 bottles.

◆ **Evening - Jazzy at Sunset** \$12.49
Our cool growing conditions allow us to produce this sweet wine with enough natural acid to provide balance. Because of its structure this wine can be enjoyed with any lighter foods, with cheese or by itself.

CHERRY

◆ **Cherry Wine** \$6.99
An Old Mission tradition, cherry wine from the Cherry Capital of the world!

◆ **Sparkling Cherry Wine** \$7.99 **SOLD OUT**
An explosion of tiny cherry bubbles in your mouth!

FORTIFIED

◆ **Cerise** \$24.99
Whole tart cherries distilled and blended with cherry wine. Serve after dinner as is or with dessert, at room temperature. Double Gold- 2005 International Eastern Wine Competition, Gold Medal- 2005 Tasters Guild International, Silver Medal- 2005 Los Angeles County Fair, Silver Medal- 2005 Indiana International Silver Medal-2005 So. Am. Vinus