

**Chateau Chantal****2005 Proprietor's Reserve Pinot Noir  
(Old Mission Peninsula)**

With a mailing address on Rue de Vin, Chateau Chantal on Michigan's Old Mission Peninsula AVA, comes across "French" in name. *Vitis vinifera* vineyards are part of a 65-acre site, atop a ridge, near the northern tip of the Peninsula, about 12 miles north of Traverse City, Michigan.

Due to Michigan's varied growing season weather patterns, 2005 developed into one that was unusually warm. Pinot Noir on Old Mission Peninsula is more accustomed to Burgundy-type sugar levels at harvest, but in 2005 Pinot was picked at nearly 24 degrees Brix.

With that, though, don't vision the dark-hued Pinots from California's Russian River Valley, for example. Not unlike some Burgundies, the 2005 Chateau Chantal Proprietor's Reserve Pinot Noir is lighter in color. Its charm lies in the cherry, rose petal, mushroom, truffle and forest floor aromas.

Featured flavors are red cherry, bright berry and red raspberry. With medium body, a solid fruit core and tempered oak presence from seven months in three-year-old French oak cooperage, the ideal culinary match is grilled wild-caught salmon.

This Pinot over delivers at its price point. Its delicacy and earthy, dry nature offer abundant palate charm.

Reviewed January 10, 2007 by [Eleanor & Ray Heald](#).

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**THE WINE**

**Winery:** [Chateau Chantal](#)

**Vintage:** 2005

**Wine:** Proprietor's Reserve Pinot Noir

**Appellation:** [Old Mission Peninsula](#)

**Grape:** [Pinot Noir](#)

**Price:** \$19.99

**THE REVIEWER****Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.