

Tapas Tour

Tapas is a centuries old, Spanish tradition of serving small, savory dishes with wine. The tradition began when these small plates were placed on 'top' of the wine glasses as a lid. Taverns filled these tiny plates with morsels such as olives, cheeses or smoked meats. Today, Chateau Chantal has taken up this tradition with our very own Tapas Tours. We have prepared a delicious collection of tapas and paired them with our own Chantal wines. We would love to share them with you.

A Tapas Tour experience consists of a tour of the winery that winds through the vineyard and cellar as the winemaking process is explained from vine to wine, and concludes with our tapas-style exploration of wine and food pairing. We aim to satisfy your appetite for wine knowledge as well as for tapas!

Menu

Cold Cucumber Soup with Wasabi Cream
with Tonight

White Wine Biscuits, with Brie, Blueberry Malbec Jam
& Grape Skewers *with Chardonnay*

Mushroom and Boursin Cheese Tartlets
with Pinot Noir

Roast Beef, Red Pepper, Horseradish Cream Pinwheel
with Cabernet Franc

Malbec Barbeque Chicken Cheddar Mini Pizza
with our Argentine Malbec

Bacon wrapped Dates
with Nice Red

Whitefish Paté Crostini
with Semi Dry Riesling

Blue Cheese and Walnut Twists
with Late Harvest Riesling

Dark Chocolate Truffle
with our cherry port wine, Cerise

Wine and Food Pairings

Cold Cucumber Soup with Wasabi Cream with Tonight

Tonight is a dry sparkling blanc de blanc (white wine from white grapes) made from a blend of Riesling and Chardonnay. Bubbly isn't just for special occasions anymore! The refreshment found in this dry style pairs excellently with the cool and slight saltiness of the cucumber soup.

White Wine Biscuits, with Brie, Blueberry Malbec Jam & Grape Skewers with Chardonnay

This is our first *unoaked Chardonnay*, meaning the wine was fermented in stainless steel tanks with no time spent in oak barrels, allowing the bright fruit flavors to shine through. The blueberry jam really highlights the difference a food pairing can make to the taste of the wine. The mild brie cheese and biscuits match the roundness of the Chardonnay while the jam adds a sweet accent.

Mushroom and Cheese Tartlet with Pinot Noir

The “medium bodied pairing.” The earthy characteristic found in both the *Pinot Noir* and mushrooms form an excellent pairing, helped along by the mild oak characteristics of the wine. Topping the tartlet with Boursin cheese helps complement the wine since the slight acidity of the Pinot cuts the buttery mouth feel, leaving a lovely finish. Pinot Noir: Light body, delicate, finesse. “When in doubt, Pinot Noir!”

Roast Beef and Red Pepper Pinwheel with Cabernet Franc

This robust single-vineyard *Cabernet Franc* from the very warm 2007 vintage displays concentrated red berry flavors and strong spicy notes with a vanilla oak aroma. The roasted red pepper compliments the peppery component of the Cab Franc, not to mention the classic pairing of red meat with red wine.

Malbeque Chicken Mini-Pizza with our Argentine Malbec

The pairing was simple for the *Malbec*—serve in a dish that uses Malbeque BBQ sauce! We had a bbq sauce made with our Argentine Malbec to create the perfect pairing, it actually contains 32% Malbec wine. Deep and opulent, the Malbec requires a robust pairing. The combination of rich cheddar and bold Malbeque make for the perfect savory pairing.

Bacon-wrapped Dates and Cheese with Nice Red

A nice general guideline for wine and food pairing is that salty and spicy foods go well with low alcohol, fruity wines. This pairing is the perfect embodiment of that idea. The *Nice Red* is a fruity, semi-dry red, served chilled, that is the perfect balance for the salty bacon and slight sweetness of the date.

Whitefish Paté Crostini with Semi-Dry Riesling

The *Semi-Dry Riesling* is a medium dry white wine with a complex acid structure, mineral notes of flint and steel, with fruit characters of grapefruit and Granny Smith apple. The acid structure makes this wine very food friendly and in this case, helps cut through the creaminess of the paté. It's the classic Northern Michigan pairing!

Blue Cheese and Walnut Twists with Late Harvest Riesling

The *Late Harvest Riesling* is a well balanced (sugar & acid) sweet wine. Although such wines are often paired with light and mild fare, we have discovered it marries well with blue cheese as the sweetness of the wine lessens the sharp nature of the cheese.

Cerise Truffle with Cerise, cherry port

Cerise is a cherry port style wine made from whole tart cherries that are distilled and blended with cherry wine. The exceptional sweetness of this dessert wine begs for a luscious treat, and the rich flavor of the wine demands everyone's favorite - chocolate!