

Tapas Tours!

Daily at 12:30pm from mid-June through August

Tapas Tours are afternoon tours that tie up the winemaking process from bud-break to bottle.

Throughout the tour guests will enjoy a selection of award winning Chateau Chantal wine paired with tapas influenced appetizers that were chosen by our winemakers and staff and paired with each wine in mind. Reservations are required and spots are limited.

Did you know?

Chateau Chantal offers a selection of wine education tours and dinners hosted in our Hospitality Room which offers the most spectacular panoramic views known on Old Mission Peninsula. Are you looking for something different to entertain your guests, clients, or family? Chateau Chantal Events can help. Call Ann for more information!

Toll free: 800-969-4009
Phone: 231-223-4110
Fax: 231-223-4130
E-mail: wine@chateauchantal.com

Weekend Getaways!

Below are some weekends that will offer a refreshing getaway with your friend or your partner!

Women's Wine Weekend

Friday January 30th-
Sunday February 1st

Starts with a private champagne and hors d'oeuvres reception from 7:00-9:00 on Friday evening. Saturday includes breakfast, a massage or downtown shopping certificate (choice of one), a private tour of the winery & cellar and a multi-course gourmet dinner paired with Chateau Chantal wines. Sunday morning you will enjoy the fabulous boathouse breakfast served between 10:00a-2:00p and you will receive a specialized gift from Chateau Chantal. Call for prices.

Valentines Weekend at Chateau Chantal

Bring your honey for some one-on-one time. Get flowers, chocolates and two Chateau Chantal glasses for the bottle of Naughty Red waiting in the room upon arrival. "Celebrate Breakfast in Bed" delivered to your door on Saturday morning, side-by-side massage Saturday afternoon, wine tasting, and end with dinner at Old Mission Tavern on Saturday night. Call for prices.



**Seminars and Event
Offerings at
Chateau Chantal**

2009

Chateau Chantal Wine Education

Nowhere will you find a more enthusiastic, knowledgeable, and realistic cooking teacher than Nancy Allen. Allen, a certified culinary professional, member of I.A.C.P., Slow Food, and the New York Association of Cooking Teachers, is a 1987 graduate of San Francisco's California Culinary Academy.

Chef Nancy Allen, CCP offers some insight to what you learn in her cooking classes-

“As a kitchen veteran and culinary teaching professional you might think I prepare elaborate meals. Who has the time? Like an artist, my best meals arise out of those impromptu dinners that push me to rely on my skills, senses and intuition.

When I teach cooking, I focus on techniques and skills that will free my students from recipes. Cooking only from recipes is like swimming with a life jacket. You won't drown, but you'll never really learn to swim. To enjoy cooking fully you need to take a chance. I encourage students to learn good kitchen skills, learn to trust their senses and go beyond recipes.

You don't need to be a professional cook to be spontaneous in the kitchen. With a little help you can develop a flexible repertoire of skills and dishes that you can change on a whim. Attend a class and learn a few of my liberating secrets to becoming a better, more intuitive cook. Develop and nurture them and you'll find a source of unlimited improvisation and unlimited fun.”

Cooking Class Themes

Super Soups and Stews \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

Handmade Pastas and Sauces \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

Pan Sauté, Pan Sauce \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

I Like Meat \$125

Chef Lynne Brach

I Like Fish \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

What We Do For Flavor \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

Dishes From All Around France \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

Tuscan Spring Dishes \$125

Chef-educator Nancy Krcek Allen
Chef Lynne Brach

Find out more about our classes and dates on
our events calendar at
www.chateauchantal.com

Wine Dinners and Education

By attending one of Mark Johnson's wine seminars, you will get extensive experience pairing wine and food. You will also learn about wine, wine making, grape growing, and the art of wine tasting. Mark is a great storyteller, a non-intimidating wine instructor, and is adept at getting everyone involved. Sometimes his stories are even true!

Winemaker Dinner \$100

Saturday January 31st
6pm—9pm

Winemaker Dinner \$100

Saturday March 28th
6pm—9pm

Wine Immersion Seminar \$145

Saturday April 25th
11am—9:30pm

Tours

Chateau Chantal only schedules public tours in the summer months. However, if you are looking for a tour at other times of the year this is what Chateau Chantal can do for you!

\$3 Tour and Tasting

With a minimum of 10 people Chateau Chantal offers your group a tour of the cellar and a tasting with one of our wine educators of 4 select award winning wines.

Enhanced Tour and Tasting

If you are looking for something a little more for your group an enhanced tour and tasting has food paired with the wine selection. Call for pricing information.