

2008 CHENIN/VIO Chenin Blanc / Viognier VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.....	86% Chenin Blanc 14% Viognier
Appellation.....	Clarksburg
Designation.....	Wilson Vineyards
Winemakers.....	Richard Bruno, Chris Condos
Harvest Brix.....	21.0° Chenin Blanc 24.9° Viognier
Alcohol.....	13.4%
TA (g/100ml).....	0.70
pH.....	3.42
M.L.....	0%
R.S.....	Dry
Fermentation.....	70% Stainless Steel 30% French Oak aged for 7 months
Production.....	3,800 cases

LABEL ▼



DESCRIPTION ▼

This blend of 86% Chenin Blanc and 14% Viognier comes from Wilson Vineyards in Clarksburg. The Wilson's are 3rd generation growers in Clarksburg focusing on Chenin Blanc, Petite Sirah and Viognier. Clarksburg is the ideal climate for Chenin Blanc and Viognier due to the warm days and the cool evenings, from the marine influences of the Sacramento River and its tributaries. 70% of the blend was slowly fermented in Stainless steel at an average fermentation temperature of 49°F while the other 30% was fermented in older French Oak barrels. The wine did not undergo any malo-lactic fermentation and was aged Sur Lies for 7 months.

TASTING NOTES ▼

Light golden straw color, intensely fresh guava nectar, jasmine and honeysuckle aromas are the generous offerings of this unique blend. The palate quite clearly expresses a purity in acidity which is attributable to the wine's majority contributor; Chenin Blanc. This acid profile is balanced deftly with appealing apricot flavors, texture and light rose pedal musk that can be derived only from Viognier. The palate is left with crisp green apple acidity, the nectary goodness of Peach/Apricot with an intermittent honeycomb finish. This wine is a marvelous accompaniment to fine goat cheese dishes like tarts, baked goat cheese over a mesclun of greens and champagne vinaigrette and small thin crust aged goat cheese pizzettas, with sun dried tomatoes of course. It is an excellent aperitif, favorite summertime sipper and Sunday brunch staple.