2015 CHENIN BLANC Clarksburg

Pale steel color with a glint of light straw. The aromas are tropical with guava, jasmine and clove aromas. On the palate the wine is juicy with citrus flavors from blood orange to Meyer lemon and verbena. The citron finish has strong acidity which fades nicely in the finish appropriately mouth puckering yet ripe offering a sense of fruity sweetness in this dry wine.

This is our 19th year of producing Chenin Blanc from Wilson Farms in Clarksburg California, near Sacramento in the Delta. What is special about this location (especially for Chenin Blanc) is it's micro climate. This area is about 90 miles East of San Francisco which is an inland valley floor location, prone to heat; however, because of its proximity to the SF Bay, the area is cooled down in the afternoon due to the marine influence. The cool breezes remove heat, yet allow for optimal daytime sunlight and ripening to occur. This cooling effect allows the grapes to maintain larger than normal (for an inland location) natural acidities which inherently makes better wine.

The grapes for this wine are harvested in the middle of the night so we receive them nice and cold at the winery bright and early (usually 5 am). We hand sort the grapes and go direct to the press, expressing the juice and cold settling for about 3 days. After the juice is settled, we rack the unfermented juice clean and into stainless steel tanks and ferment cold and slow to express as much aromatics as possible. The wine is not put through malo-lactic so as to preserve the natural acidity and maintain this as an important part of the flavor profile.



FOOD PAIRINGS Y

This wine is ideal with oysters on the half shell served with freshly grated horseradish and a champagne mignonette. A natural fit with seasonal salads such as roasted beets with chèvre and toasted pine nuts or a thin crust fungi pizza.

ANALYSIS **Y**

available in 750mL bottles and 19.5L Stainless Steel kegs