

This Chenin Blanc is stainless steel fermented cold and slowly over 30 days allowing for optimal development of floral esters which highlight the charm of this varietal. With great minerality, bright fruit and crisp acidity, this wine will quench on a warm day, improve any seafood bounty and it's your best friend with farmhouse cheeses.

This pale, steely yellow Chenin Blanc is ripe with Ruby grapefruit and Casaba melon aromas which carry through into the palate and include juicy Blenheim apricot nectar flavors with guava and a ripe Bosc pear texture.

These grapes are grown in Clarksburg in the California delta with abundant water and fertile soils which are gently cooled in the afternoons from the San Francisco Bay's cooling trend. Therefore the grapes have high natural acidity and 24 vintages have proven to us that this location is the best for the varietal.

We pick the grapes at night time when the grapes are cool. Then the grapes are processed at the winery early in the morning and additionally chilled if required. After pressing the juice from the grapes, we cold settle, rack and then inoculate with yeast. During the cold fermentation, we may rack off the fermentation solids, though not in 2019. After fermentation, we do not put the wine through Malo-Lactic in order to maintain the beautiful high natural acidity from the cool climate of Clarksburg.



FOOD PAIRINGS ▼

I love Chenin Blanc chilled on a hot day, with fresh oysters on the half shell with minionette and fresh horseradish. It's a must with cheese, especially sheep and goat cheeses as well as kale and beet salads and virtually any fish whether off the grill or filet of sole piccata. And it is always best to use the same wine for cooking as the one in your glass.

TECHNICAL NOTES ▼

Varietal Composition:..... 100% Chenin Blanc
 Appellations:..... Clarksburg
 Winemaker:..... Richard Bruno
 Alcohol:..... 12.0%
 TA:..... 7.10 g/L
 pH:..... 3.33
 Production:..... 168 cases