

This is a vibrant, pale yellow wine which glistens in the sunlight and is the quintessential summertime sipper. The first thought is refreshing after nosing this wine and discovering tropical fruits such as kiwi and casaba melon notes and a touch of linalool and blood orange notes. The palate is completely balanced in its acidity and mid palate allowing a variation of flavors to be revealed: citron lemon, key lime, Pipen apple, fig and Meyer lemon zest. It finishes with honeysuckle, mango, passion fruit and kumquat.

This is our 16th 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 about 20% into neutral French Oak barrels and barrel ferment until dry, and age in the same barrels for about 6-9 months. The larger portion (80%) is stainless steel fermented 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 ▼

The wine is a wonderful, refreshing aperitif or anytime wine; by the pool or with a light lunch (or serious dinner). This wine pairs well with goat cheese in salads especially with beets in a vinaigrette or on flatbread or thin crust pizzettas with figs, olives and finished with arugula and pine nuts. It works well with many fish dishes including grilled sea bass in a lemon grass fume with wild mushrooms and Marjoram. Fresh King Salmon or Halibut works well too and should be served with a slightly acidic sauce such as béchamel. It will do well even with a pork chop especially with a fig, kumquat and blood orange compote.

ANALYSIS ▼

Varietal Composition:... 100% Chenin Blanc
 Appellation:..... Clarksburg
 Winemakers:..... Richard Bruno & Chris Condos
 Alcohol:..... 13.4%
 TA:..... 7.1g/L
 pH:..... 3.35
 Production:..... 2,200 cases