



Basel Cellars  
ESTATE WINERY

2017

## CHENIN BLANC OLD VINE

HORSE HEAVEN HILLS



For Shelf talkers, Bottle  
Shots, Trade Materials, Visit:  
[baselcellars.com/trade-  
and-media/](http://baselcellars.com/trade-and-media/)

This is one of my favorite white wines from the 2017 vintage, because it's so different than all the other white wines we produce. This Chenin Blanc was once again crafted from the "old-vine" block at McKinley Springs Vineyard in the Horse Heaven Hills. It was harvested earlier in 2017 to ensure freshness and bright acidity. All the fruit fermented halfway through fermentation in stainless steel, and finished primary fermentation in neutral French oak barrels. These "barriques" were stirred once a month for 9 months to enhance the aromatics and mouth feel.

Approximately 9% Semillon was added to the final blend to create more richness, and about 6% Muscadelle provided a unique floral component to this wine.

The bouquet shows hints of wet stone, fresh pineapple and honeysuckle. Toasty oak creates an intriguing accent behind the minerality and fruit. The bright and crisp mouthfeel is complemented by a beautiful layer of creaminess, making this wine elegant and balanced. What makes this wine stand out is the balance and that we didn't lose the essential acidity during barrel aging. This versatile food wine will show well with seared scallops, but my favorite pairing with this Chenin Blanc is a triple cream Brie! Cheers!

### TECHNICAL DATA

**Vintage:** 2017

**Varieties:** 85% Chenin Blanc, 9% Semillon, 6% Muscadelle

**Appellation:** Horse Heaven Hills

**Vineyards:** McKinley Springs

**Oak:** 100% Neutral French Oak

**Alc.** 14.1%

**pH:** 3.28

**T.A.** 7.8 g/L

**R.S.** 0.3 g/L

**Production:** 112 cases