



Basel Cellars
ESTATE WINERY

2016

CHENIN BLANC

COLUMBIA VALLEY



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We were fortunate in 2016 to be able to source some Old Vine Chenin Blanc from McKinley Springs Vineyard in the majestic Horse Heaven Hills. These vines were some of the very first to be planted in 1981 by the Andrews family and after 35 years they are still producing some stellar fruit. We harvested our Chenin at a certain target brix, along with desirable flavor profile and about 10% of the fruit under-ripe or green. The green berries added a substantial amount of bright acidity and structure during fermentation and complemented the majority of the ripe, tropical fruit. 90% fermented in stainless steel at low temperatures to elevate the revealing fruit notes in the wine, resembling the New World style. 10% fermented in stainless steel barrels, at a higher temperature, similar to the Old World and finished malolactic fermentation after 3 months. These barrels brought richness, weight and viscosity to the end result.

Our Chenin Blanc exhibits aromas of over-ripe pineapple, apricot, dried guava and canned pear on the nose. The bouquet expresses vivid notes of straw, lemongrass, dried herbs and acacia. There is an outburst of “sweet” tropical fruit in the mid - palate, framed by a rich, creamy texture and firm acidity. The mouth feel is pleasant and powerful, yet elegant and balanced. The expressive fruit and herbal notes on the palate are also accompanied a definite mineral quality that brings another intriguing dimension to the wine. This Chenin Blanc is very versatile and will complement almost any occasion. Grilled pork chops, citrus infused salads, Indian cuisine and zucchini soufflé with goat cheese will pair well with our Chenin Blanc. Enjoy!

TECHNICAL DATA

Vintage: 2016

Varieties: Chenin Blanc

Appellation: Horse Heaven Hills

Vineyards: McKinley Springs

Oak: None

Alc. 14.5%

pH: 3.48

T.A. 7.5 g/L

R.S. 0.4 g/L

Production: 182 cases