



2019

Old Vine

CHENIN BLANC



With a relatively shorter, compressed season in 2019, our Chenin Blanc was harvested in mid-October to ensure ripeness and intensity in the cellar. During this crucial period of extra hang-time, this old vine block retained beautiful acidity yet expressed vivid tropical fruit characteristics at picking time. Night time temperatures were dropping into the mid-thirties a week prior of picking, allowing for intense flavors to develop and establishing great balance in the grapes. The wine fermented 100% in stainless steel for 45 days at a low temperature of 50 degrees. It remained on the lees for an additional 5 months and was stirred weekly to enhance complexity and aromatics.

This Chenin Blanc will reveal expressive notes of ripe pineapple, pear and dried apricot. Striking minerality complements the bright aroma, with beautiful herbal notes of fennel and sage lingering in the bouquet. An outburst of “sweet” stone fruit delivers a refreshing mid-palate, with “salivating” acidity supporting an exceptionally balanced mouthfeel.

Our versatile Chenin Blanc will be a favorite on the patio and will pair well with anything from the sea! Cheers!

TECHNICAL DATA

VARIETIES: 100% Chenin Blanc

APPELLATION: Horse Heaven Hills

VINEYARDS: McKinley Springs Vineyard

ALC: 14.2% **PH:** 3.46 **T.A.** 7.3g/L **R.S.** 0.7g/L

PRODUCTION: 170 cases