



GRAZIANO

CHENIN BLANC

MENDOCINO 2005

WINE NOTES

Chenin Blanc produces some of the greatest white wines of France. In the Loire region, the wines of Savennieres, Vouvray, and Saumur produce a wide range of styles of Chenin Blanc from sparkling, to sweet and everything in between. This is the first vintage of our Chenin Blanc, Mendocino produced under the Graziano label. The wine was made in a dry European style with crisp clean aromas and flavors of pears, apples and minerals. Its body is full and rich but well-balanced by good mouth-watering acidity. The wine was 100% fermented in neutral French Burgundy oak barrels and “sur-lie” aged for 5 months. No malo-lactic fermentation was allowed which could destroy the wine’s acidity. The majority of the grapes come from a 20 + year-old head-trained vineyard grown by Ken Heil. It sits near the Russian River at the northern end of the Ukiah Valley and has very unique white clay loam soil. The vines are on its own ungrafted roots untouched by the scourge of phylloxera. It is one of the few Chenin Blanc vineyards remaining in Mendocino County.

FOOD RECOMMENDATIONS

Pairs well seafood or pasta salad with grilled chicken.

FACT SHEET

Varietal Composition:

90% Chenin Blanc (Ukiah Valley)
8% Chardonnay (Redwood Valley)
2% Tocai Friulano (Ukiah Valley)

Harvest:

October 7, 2005

Length/Type of Fermentation:

100% fermented in neutral French Burgundy oak barrels and “sur-lie” aged for 5 months. No malo-lactic fermentation.

Length/Type of Aging:

Barrel aged at total of 5 months in French oak barrels

Alcohol Level:

14.5%

Acid Level:

.80 g/100 ml

pH Level:

3.28

Residual Sugar Level:

.5%

Case Production:

572 cases

