

2020 CHENIN BLANC

MENDOCINO COUNTY

Background

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.

Vineyards

The grapes for this Chenin Blanc come from the Heil Vineyard located on the eastern side of the Ukiah Valley. This head-trained vineyard is over 50 years old and is situated on a bench, just off the Russian River. It is grown on a special, unique soil called Pinoli white clay-loam. This soil resists Phylloxera, allowing these vines to be grown on their original, ungrafted rootstock. This is one the oldest and one of the last remaining Chenin Blanc vineyards in Mendocino County.

Winemaking

This Chenin Blanc 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 ample mouth-watering acidity. The wine was 100% fermented in neutral French Burgundy oak barrels and "sur-lie" aged for 18 months. No prolonged malo-lactic fermentation was allowed which could destroy the wine's acidity and fruity aroma.

Winemaker Comments

This wine combines the mineral-laced steely acidity and structure of a classic Loire style wine, with the rich, creamy texture and roundness and fullness of fruit of a California wine. Aromas of wet stone, peaches, pear, and citrus all comingle in this racy, complex wine.

Winemaking Data

Harvest

Date: September 24th, 2020

Fermentation & Aging

Fermentation: 16 days in neutral French Burgundy barrels Aging: 12 months in neutral French Burgundy barrels ML: 0%

Wine

Blend: 100% Chenin Blanc Alcohol: 13.9% Total Acidity: 8.5 g/L pH: 3.09 Residual Sugar: 0.3% (dry)



Food Pairing: Pairs well seafood or pasta salad with grilled chicken.

For Additional Information