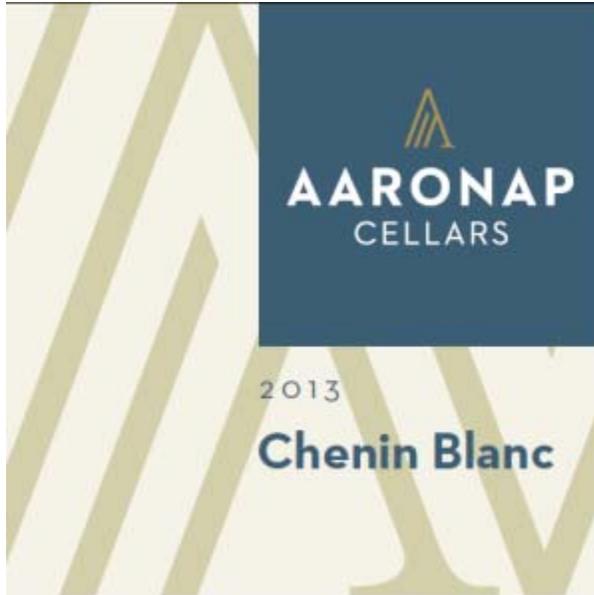


2013 Chenin Blanc



Price: \$18.00

Summary: Chenin Blanc is most famously grown in the heavy clay soils of the Vouvray region of the Loire Valley in North Central France, but it has found a new home in the Clarksburg region in California, where similar heavy clay soils act to naturally reduce the vine vigor and yields. We deliberately picked the grapes early at lower brix levels to best express the varietal characteristics.

Tasting Notes:

The nose explodes with aromas of green apple, pineapple, guava, leechie, apricot, melon, and honey. Crisp acidity on the palate with a light grassiness on the finish that lingers with a

satisfying minerality.

Food Pairing Suggestions: A perfect combination with New England seafood, including, New Bedford scallops, Wellfleet oysters, shrimp, lobster, or fish and chips. For the Terran, sip alongside a roast chicken or pork chops with roasted apples.

Technical Data

Vineyard: Clarksburg, California

Varietal Composition: 100% Chenin Blanc

Aging Protocol: Stainless steel fermentation. Aged on the lees for 6 months without stirring.

Alcohol: 11.5% ABV

pH: 3.31

Residual Sugar: Dry

Production Volume: 605 bottles

Vintage and Production Notes

Harvested on September 6, 2013 at a Brix = 19.6, we chaptalized slightly to 20.5. The clarified juice was slowly fermented at 51°F in stainless steel using R-2 yeast. Following alcoholic fermentation, the wine was sulfited to prevent malolactic fermentation and aged on the fine lees without stirring for 6 months. The wine was cold stabilized to 45°F for 3 weeks and filtered to 1.5 um prior to bottling.