



2017  
DRY CHENIN BLANC  
CLARKSBURG

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CLARKSBURG

TWELVE-  
TIME  
BEST  
BUY

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TIME  
BEST  
BUY

WINE ENTHUSIAST

WINE ENTHUSIAST



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WINE ENTHUSIAST

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**WINEMAKER COMMENTS**

At first swirl, aromatics of honeydew melon, white peach and Meyer lemon spring forward from the glass. On the palate, the wine is refreshing with flavors of lemon, pear and mango with a hint of green apple.

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**BLEND**

100% Chenin Blanc

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**APPELLATION**

Clarksburg

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**ALCOHOL**

13.0%

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**FERMENTATION**

Stainless steel fermented at an 54°F - 61°F for 20 days.

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**FOOD PAIRING**

Oysters, seafood, crudo, sea bass

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