

2018 DRY CHENIN BLANC – CLARKSBURG



HISTORY

We are proud to have produced Dry Chenin Blanc each and every year since our family winery was founded in 1972. For nearly 30 years our Chenin Blanc has come from the Clarksburg appellation in the Sacramento Delta. The Wilson Ranch vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. It is the perfect aperitif wine, extremely versatile and food friendly, making it one of our most beloved wines.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

This beautiful wine is wonderfully consistent vintage after vintage. At first swirl, aromatics of honeydew melon, white peach and watermelon rind spring forward from the glass with notes of orange blossom, honeysuckle and chamomile. On the palate, the wine is refreshing with flavors of lemon, pear and papaya with a hint of green apple. The mouthfeel is lively but rich, with a voluptuous texture. 100% stainless steel fermentation guarantees the fresh fruit character that fans of this wine have come to appreciate over the years. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood, or just about anything!

90 Points, Gold Medal
Orange County Fair

94 Points, Platinum Medal
Best of Class
Critics Challenge
2019 Major Awards

90 Points, Best Buy
Wine Enthusiast Magazine

RELEASE DATE May 2019

BLEND 100% Chenin Blanc

APPELLATION Clarksburg

HARVEST DATES September 6 - 11, 2018

ALCOHOL 13.0%

FERMENTATION Stainless steel fermented at 52°F - 58°F for about 24 days.

RESIDUAL SUGAR 0.4%

PH 3.7

TA 6.4g/L

SOILS Sandy and silty clay loam

VINE AGE 24 years

