



2021 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 over 30 years, our Chenin Blanc has come from the Wilson Ranch in the Clarksburg appellation of the Sacramento Delta. This vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. Extremely versatile and food-friendly, it is the perfect aperitif and one of our most beloved wines.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Chenin Blanc, and the wines are fresh, vibrant and aromatic.

WINEMAKER COMMENTS

Fermented in 100% stainless steel barrels, this beautiful wine is wonderfully bright and consistent vintage after vintage. At first swirl, aromatics of honeydew, watermelon and mango spring forward from the glass with floral notes of jasmine and orange blossom. On the palate, the wine has refreshing flavors of peach, Meyer lemon and cucumber with hints of geranium, white tea and white pepper. The mouthfeel is soft but inviting, with a voluptuous texture. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood, or just about anything!

BLEND

100% Chenin Blanc

FERMENTATION

Stainless steel fermented at 53-62°F for about 24 days

ALCOHOL | 12.0%

RESIDUAL SUGAR | 0.35%

BRIX | 20.8

PH | 3.52

TA | 6.3 g/L

HARVEST DATES

August 23-24, 2021

VINE AGE | 27 years

SOILS

Sandy and silty clay loam

RELEASE DATE

April 2022