



2014
CHENIN BLANC

WINE NOTES:

Chenin Blanc has a celebrated history in California dating back more than a century, and is enjoying a well-deserved resurgence here. Ours is fermented inside concrete eggs, each about the size of a large oak barrel. These cleverly designed egg-shaped vessels impart texture and depth to the wine, and foster Chenin Blanc's natural minerality. After fermentation, we aged the wine in neutral oak to soften the brisk acidity, creating balance and complexity. We are thrilled to introduce this underappreciated varietal to Optimist Society Members for warm-weather enjoyment.

WINEMAKING:

Blend:	100% Chenin Blanc
Aging:	100% neutral oak for 7 months
Cellaring:	5-7 years
pH:	3.28
TA:	4.84 g/l
Alcohol:	14.1%
Production:	185 cases