



MEMBER ONLY

2015

CHENIN BLANC

WINE NOTES

We are excited to see this underappreciated wine making a California comeback. Chenin Blanc was once one of the most popular bottlings in America, but it took a backseat to Chardonnay in the 1980s. Fortunately its crisp, food-friendly charm is back in a big way. Part of the allure of Chenin Blanc is its natural minerality. To accentuate this mineral character, we ferment the wine inside egg-shaped concrete vessels. These barrel-sized eggs bring out an added richness that separates Chenin Blanc from other white wines.

WINEMAKING

Blend:	100% Chenin Blanc
Aging:	100% neutral oak for 6 months
Cellaring:	3-5 years
pH:	3.31
TA:	5.80 g/l
Alcohol:	13.8%
Production:	342 cases