



2017 WHITE

WINE NOTES

Simply put, this wine tastes like summertime. The racy acidity of Chenin Blanc anchors this new blend – the addition of Albariño and a splash of Sauvignon Blanc add weight and exotic aromatics to give it focus and precision. Chenin Blanc has a celebrated history in California dating back more than a century. It's enjoying a well-deserved resurgence among wine lovers, and we decided it was a variety that deserved more exploration. After fermentation, we aged the wine in neutral oak to soften the brisk acidity, creating balance and complexity. This is our most inventive white blend, and you'll want it chilled and close for the summer months.

WINEMAKING

Blend:	68% Chenin Blanc, 29% Albariño, 3% Sauvignon Blanc
Aging:	50% neutral oak and 50% stainless steel for 7 months
Cellaring:	5-7 years
pH:	3.34
TA:	7.0 g/l
Alcohol:	13.3%
Production:	251 cases