OLD VINE CHENIN BLANC

2022

Once an important part of Washington state's viticultural history, Chenin blanc is somewhat of an endangered species. Today there are only handful of original own rooted Chenin blanc vineyards from the 1970s and 1980s remaining.

Each of the vineyards were hand-harvested separately and the grapes were whole cluster pressed. The juices settled in tank over night and then we racked to variety of old oak barrels and stainless steel drums where the wines fermented naturally with native yeast. The blend was assembled, lightly fined with bentonite clay and then sterile filtered before bottling in American made glass under TCAfree corks.

TASTING NOTES

The 2022 Chenin is green-gold in color with aromas of honeydew melon and pear and straw. It's fresh, crisp, and dry with a clean mineral finish. I craft this wine thinking about the pairing with seafood and shellfish.

VINTAGE NOTES

In the Pacific Northwest in 2022, we had a cold, wet winter and then a very cool spring which delayed budbreak and bloom. Thankfully the summer and fall were warm and dry, so my chenin harvest was high quality, just delayed by three to four weeks.



APPELLATION Columbia Valley

VARIETAL 100% Chenin blanc

VINEYARDS Upland, Roza Hills, Gresswell

> BOTTLED SPRING 2023 374 cases

