

2018 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 nearly 30 years our Chenin Blanc has come from the Clarksburg appellation in the Sacramento Delta. The Wilson Ranch vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. It is the perfect aperitif wine, extremely versatile and food friendly, making it one of our most beloved wines.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

This beautiful wine is wonderfully consistent vintage after vintage. At first swirl, aromatics of honeydew melon, white peach and watermelon rind spring forward from the glass with notes of orange blossom, honeysuckle and chamomile. On the palate, the wine is refreshing with flavors of lemon, pear and papaya with a hint of green apple. The mouthfeel is lively but rich, with a voluptuous texture. 100% stainless steel fermentation guarantees the fresh fruit character that fans of this wine have come to appreciate over the years. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood, or just about anything!

2017 Vintage

Best of Year 2018
Wine Enthusiast

RELEASE DATE	May 2019
BLEND	100% Chenin Blanc
APPELLATION	Clarksburg
HARVEST DATES	September 6 - 11, 2018
ALCOHOL	13.0%
FERMENTATION	Stainless steel fermented at 52°F - 58°F for about 24 days.
RESIDUAL SUGAR	0.4%
PH	3.7
TA	6.4g/L
SOILS	Sandy and silty clay loam
VINE AGE	24 years

