



2022 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 over 30 years, our Chenin Blanc has come from the Wilson Ranch in the Clarksburg appellation. This vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. Extremely versatile and food-friendly, it is the perfect aperitif and one of our most beloved wines.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

Fermented in 100% stainless steel barrels, this beautiful wine is wonderfully bright and consistent vintage after vintage. At first swirl, aromatics of honeydew, watermelon and pineapple spring forward from the glass with floral notes of jasmine and honeysuckle. On the palate, the wine has refreshing flavors of cucumber, lime and nectarine with hints of geranium, sweet basil and ripe orange. The mouthfeel is soft yet inviting, with a lively acidity. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood, or just about anything!

BLEND

100% Chenin Blanc

FERMENTATION

Stainless steel fermented at 52-62°F for about 22 days

ALCOHOL | 12.5%

RESIDUAL SUGAR | 0.35%

BRIX | 21.0

PH | 3.45

TA | 6.3 g/L

HARVEST DATES

August 27-29, 2022

VINE AGE | 28 years

SOILS

Sandy and silty clay loam

93
POINTS
GOLD

Sunset