

RUSSELL JOYCE
CHENIN BLANC
2020

TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARD	MASSA ESTATE		
BRIX	21	PH	3.31
ALCOHOL	13%		
PRODUCTION	175 cases (12x750ML)		
UPC	8 95627 00222 9		

PLACE

The fruit for this Chenin Blanc comes from the old Durney heritage vineyard (now Massa Estate) that was planted deep in Carmel Valley in the 1970s. These old own-rooted Chenin Blanc vines reside on a sandy loam slope at 1500ft elevation and struggle to produce only 2 tones per acre. The combination of the sandy loam soils, old vines and a dramatic contrast between the daytime and nighttime temperatures produce wines with tremendous tension and energy.

WINEMAKING

- Fruit was hand harvested and foot-treated to break the berries and allow the juice to come in contact with the skins for 4 to 6 hours.
- Fermented with native yeast at cool temperatures in neutral French oak barrels.
- 100% native malolactic fermentation.
- Aged on the lees undisturbed for 11 months before bottling unfiltered & unfined.
- 15ppm free SO2 was added only prior to bottling in order to preserve freshness.

AROMA *Bruised apple, lemon oil, brie rind*

PALATE *Baked yellow apple, lemon curd, nutmeg, hay*

There's quite a bit less lees stirring going on in the 2020 vintage of Chenin Blanc. Immediately noticeable in the glass with its crystal clear sun gold hue. Overall, this wine leans toward cozy memories of apple pie-orchard fruits with a touch of savory spice and golden pastry.

