



2018 CHENIN BLANC

WINE TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARDS	MASSA ESTATE		
BRIX	23	PH	3.34
ALCOHOL	13.6 % by Vol		
PRODUCTION	150 cases (6X750ML)		



PLACE

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

WINEMAKING

- The fruit was hand harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 4 to 6 hours.
- Fermented and cool temperatures to dryness in a combination of stainless steel and neutral French oak barrels.
- Aged on the lees undisturbed for 7 months before being filtered prior to bottling.
- 2Oppm free

AROMA *Stone fruit, honey, orange flower, wild mint/herbs*

PALATE *Fresh picked peach, kumquat, spiced pear, chamomile*

Inspired by the great Chenins of the Loire Valley, especially those in the Vouvray, Savanneres and Montlouis regions this one adds a phenolic element, unsweetened honeycomb and wild fennel to the palate that deepens with time and air, revealing more width and dimension in the mouth without losing its steely charm or focus.