

RUSSELL JOYCE COLLECTION
CHENIN BLANC
2019

TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARD	MASSA ESTATE		
BRIX	21	PH	3.31
ALCOHOL	11.9%		
PRODUCTION	225 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 *Stone fruit, honey, orange flower, wild mint.*

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

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

