



MEMBER ONLY

2018
CHENIN BLANC

WINE NOTES

Take note of this special gem – to our knowledge this is the only Chenin Blanc grown in all of Sonoma Valley. This variety has a celebrated history in California dating back more than a century, and we're excited to contribute to Chenin Blanc's resurgence here. Ours is fermented inside concrete eggs, each about the size of a large oak barrel. These cleverly designed egg-shaped vessels impart texture and depth on the wine, and enhance Chenin Blanc's natural minerality. After fermentation, we aged the wine in neutral oak to soften the brisk acidity, creating balance and complexity. For white wine fans seeking an alternative to Chardonnay, our Chenin Blanc offers an intriguing alternative.

WINEMAKING

Blend:	100% Chenin Blanc
Aging:	50% neutral oak and 50% concrete eggs for 7 months
Cellaring:	5-7 years
pH:	3.16
TA:	8.2 g/l
Alcohol:	13.5%
Production:	200 cases