

2017 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 nearly 30 years our Chenin Blanc has come from the Clarksburg appellation in the Sacramento Delta. The Wilson Ranch vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. It is the perfect aperitif wine, extremely versatile and food friendly, making it one of our most beloved wines.

GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This beautiful wine is wonderfully consistent vintage after vintage. At first swirl, aromatics of honeydew melon, white peach and Meyer lemon spring forward from the glass with notes of orange blossom, honeysuckle and chamomile. On the palate, the wine is refreshing with flavors of lemon, pear and mango with a hint of green apple. The mouthfeel is lively but rich, and has a subtle creaminess. 100% stainless steel fermentation guarantees the fresh fruit character that fans of this wine have come to appreciate over the years. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood, or just about anything!

90 Points
WineReviewOnline.com

94 Points, Double Gold
OC Wine Society



RELEASE DATE April 2018

BLEND 100% Chenin Blanc

APPELLATION Clarksburg

HARVEST DATES August 31 - September 8, 2017

ALCOHOL 13.0%

FERMENTATION Stainless steel fermented at 54°F - 61°F for about 22 days.

RESIDUAL SUGAR 0.4%

PH 3.53

TA 6.2g/L

SOILS Sandy and silty clay loam

VINE AGE 23 years