



2024 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 over 30 years, our Chenin Blanc has come from the Wilson Ranch in the Clarksburg appellation. This vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. Versatile and food-friendly, it is the perfect aperitif and one of our most beloved wines.

GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October — about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

WINEMAKER COMMENTS

Fermented in 100% stainless steel, this vintage of our Dry Chenin Blanc is wonderfully fresh and expressive. Aromatics of jasmine, melon, white peach and pear spring forward, layered with notes of guava, cucumber, watermelon rind, kiwi and a hint of wintergreen. Subtle touches of creamsicle and lemon gelato add complexity. On the palate, flavors of honeydew melon, peach, mandarin, jasmine and geranium shine, with accents of cucumber, watermelon rind and lemon curd. The wine is well-balanced, with bright, lively acidity that carries from the full front to mid-palate.

BLEND

100% Chenin Blanc

FERMENTATION

Stainless steel fermented at an average of 52-55°F for 22 days

ALCOHOL | 12.0%

RESIDUAL SUGAR | 0.35%

BRIX | 21.0

PH | 3.31

TA | 6.6 g/L

HARVEST DATES

August 28–September 10, 2024

VINE AGE | 30 years

SOILS

Sandy and silty clay loam

PREVIOUS VINTAGE:

91 91 91
POINTS POINTS POINTS

Wine Spectator WINEENTHUSIAST JAMES SUCKLING.COM

