

2014 DRY CHENIN BLANC – CLARKSBURG



2013 Vintage

90 POINTS

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EXCEPTIONAL

Dan Berger's Vintage Experiences



HISTORY

Since the early 1980s, we have sourced Chenin Blanc grapes from Wilson Ranch in the Clarksburg appellation in the Sacramento Delta. This vineyard has provided us with delicious fruit that expresses our Loire Valley inspired roots. Most California vintners have given up on Chenin Blanc. We believe this incredible varietal has a rightful place at the table. It is the perfect aperitif wine, extremely versatile and food friendly, making it one of our most beloved wines.

GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm, dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

This beautiful wine is wonderfully consistent vintage after vintage. We receive superior Chenin Blanc fruit from the Wilson Ranch in Clarksburg, allowing us to produce an expressive, nuanced and delicious wine. At first swirl, aromatics of white peach, cantaloupe, melon and lavender spring forward from the glass. On the palate, the wine is refreshing with great acidity and mouthfeel feeling light on its feet and dancing across the palate with juicy tropical fruit notes and mineral undertones. 100% stainless steel fermentation guarantees the fresh fruit character fans of this wine have come to appreciate over the years. This is the quintessential summer sipper and the perfect wine to pair with fresh oysters!

RELEASE DATE	February 2015
BLEND	100% Chenin Blanc
APPELLATION	Clarksburg
VINEYARD	Wilson Ranch
HARVEST DATES	August 25-26, 2014
ALCOHOL	13.0%
RESIDUAL SUGAR	0.6 g/L
FERMENTATION	Stainless steel fermented at an average of 54°F for 21 days.
PH	3.65
TA	0.65g/100mL
SOILS	Sandy loam
VINE AGE	Average 15 years