



## 2017 CHENIN BLANC

Yakima Valley

Limited Release



### VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARDS

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- 91% of the fruit was sourced from Rothrock Vineyard and 9% from Horse Heaven Vineyard, both located in the Yakima Valley.

### WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

### TASTING NOTES

“This wine is sourced from old vines in the Yakima Valley. The area is slightly cooler allowing for extended hangtime and riper flavor development. It shows classic Chenin Blanc characters of fresh melon and intense floral notes, with a crisp and refreshing finish. This continues to be one of my favorite wines.”

### TECHNICAL DATA

TA	0.64 g/100 ml
pH	3.08
Residual Sugar	0.73 g/100 ml
Blend	100% Chenin Blanc
% Alcohol	12.5%
Cases Produced	1915

Bob Bertheau  
Winemaker