



CHENIN BLANC

ROTHROCK VINEYARDS
2019

LIMITED RELEASE UP TO **388**
TOTAL CASES

BRIAN MACKEY WINEMAKER

For my very first Limited Release white wine I had the pleasure of sourcing from old vines in the cooler Yakima Valley AVA. By blending wine fermented in barrel with wine from concrete and stainless steel tanks, I found a balance of complexity and vibrancy, with a rich textured finish.

TA: 0.67 g/100mL

PH: 3.15

ALCOHOL: 12%

RESIDUAL SUGAR: 0.79 g/100mL

BLEND:

100% Chenin Blanc

YAKIMA VALLEY

2019 Limited Release Chenin Blanc

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures, ideal for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- 100% of the fruit was sourced from Rothrock Vineyard located in the Yakima Valley.

WINEMAKING NOTES

- 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.
- 22% Aged Sur Lie for 5 months in 22% neutral oak.

TASTING NOTES

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