



TA: 0.71 g/100 mL

PH: 3.24

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.33 g/100 mL

BLEND: 100% Chenin Blanc

CASE PRODUCTION:
1710

COLUMBIA VALLEY

2023 Limited Release Chenin Blanc

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of this aromatic grape variety.
- 65% was aged in stainless steel for fruit forward freshness, while 20% aged sur lie in neutral barrels, which adds mouthfeel and weight.
- The remaining 15% was aged in a concrete tank which lends lift, texture and vibrancy.

TASTING NOTES

Like a chameleon, Chenin Blanc retains its distinctive identity, but also echoes its surroundings. This unique characteristic allowed me to capture a remarkable vintage and use wine from concrete, barrel and stainless steel to create the most complex wine possible with a balance of liveliness and lushness. – Brian Mackey