



TA: 0.68g/100mL

PH: 3.30

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.20 g/100 mL

BLEND: 100% Chenin Blanc

CASE PRODUCTION:

1150

COLUMBIA VALLEY

## 2024 Limited Release Chenin Blanc

### VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines.

### 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

- 10% was aged in stainless steel for fruit forward freshness
- 40% aged sur lie in neutral barrels to add mouthfeel and weight.
- 50% 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.