



2008 Chenin Blanc



Varietals: Chenin Blanc 100%
Appellation: Columbia Valley
Vineyard: Harold Pleasant Vineyard
Winemaker: Kyra Baerlocher

Harvest Date: October 31, 2008
Technical Data: 12.5% Alcohol
1.7% Residual Sugar
3.28 pH
9.3 g/L TA

Bottling Date: March 27 & 28, 2009
Release Date: May 1, 2009
Total case production: 430 cases

Winemaking:

From old vine Chenin Blanc, the fruit was destemmed but not crushed allowing for whole berry press. After cold settling and racking the juice was inoculated and allowed to ferment at 50 degrees for 6 weeks before fermentation is stopped leaving a 1.7% residual sugar.

Tasting Notes:

A whiff of orange peel, a tickling sensation of kiwi and a pinch of mango lead to a finish of pineapple velvet.

Awards:

Double Gold – 2009 Seattle Wine Awards
Platinum – 2009 Wine Press NW