



2023 SPARKLING CHENIN BLANC

Grown at Camino Alto Vineyard. These grapes were picked at 20.3 brix to preserve acidity. Stainless steel fermented and neutral French oak aged for 11 months. Sparkled in tank Charmat style.

Light straw in color. On the nose, this wine has aromas of Meyer lemon and pear with touches of brioche. The palate is dominated by bright acidity and minerality with a round finish.

VINEYARD: CAMINO ALTO

VINEYARD ELEVATION: 2800 FT

SOILS: Musick, very rocky, sandy loam with

granitic parent material

CELLAR AGING: Stainless fermented and barrel aged in neutral French oak for 11

ALC. %: 11.5

BRIX: 20.3

months.

HARVEST DATE: 9/8/23

BOTTLE DATE: 9/9/24

CASES PRODUCED: 165

RETAIL PRICE: \$45

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