



# 2024 CHENIN BLANC

## TASTING NOTES

This Chenin Blanc is ready to party, and it wants to party with YOU! You can smell the excitement on the nose: light, bright and citrusy, wearing a corsage made of apple blossoms. The vivaciousness continues in the mouth, with smooth, mouthwatering, flavors that are so juicy and unique; it makes me think of the way an ideal golden delicious apple could taste, but they never live up to the hype. This wine IS the hype.

*Crisp/dry; medium+ acid.*

## WINEMAKER'S NOTES

This Chenin Blanc is made in the classic Chinon style – very crisp and dry with loads of green fruit flavors. There aren't a lot of vineyards growing Chenin Blanc in Washington, but we found a great one in the Yakima Valley on the slopes of the Rattlesnake Hills. Often it's the early-ripening varieties that are the most challenging in terms of picking the right harvest date, but Chenin – always the last of our whites – presents its own challenges, at least in our growing region. As it approaches ideal ripeness, the vines start to shut down, with the ripest berries suddenly transitioning from perfect healthy green to rapidly shriveling tan – which doesn't wreck the wine, but causes dramatic changes in the sugar and acid content of the juice, making for challenging winemaking. This wine has considerably higher acid than anything else we make, which was initially nerve-wracking, but it has been a huge hit from the first vintage.

### Composition

100% Chenin Blanc

### Appellation

Yakima Valley

### Vineyard

Roza Hills

### Harvest Date

September 13, 2024

### Harvest specs

23.1 brix, pH 3.32, TA 6.9 g/l

### Crush Pad

Whole cluster press

### Yeast

Allegro AL-48

### Fermentation

Tank fermented

### Malolactic Fermentation

None

### Aging

5 months in tanks

### Oak

None

### Fining/Filtration

Bentonite/cross-flow filtration

### Alcohol

13.7%

### Production

341 cases

### Bottled

February 4, 2025



eleven



## PAIRINGS

The higher acidity in this wine makes it perfect for your tough-to-pair or strongly-flavored foods like pesto, goat cheese, smoked salmon, dressed salads – and anything else you can think of! Seriously. Our staff recommends it with such diverse offerings as oysters (especially oysters!), broccoli mac & cheese, garlic thin crust pizza with spinach – and did we mention oysters? – also fish tacos...the list goes on and on. Perfect for potluck dinners!

## VINTAGE DETAILS

The 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

## GRAPE VARIETY INFO

Chenin is a lesser known variety in the U.S., but its fans are passionate, to say the least. It is famous in its native France where it is grown predominantly in the Loire river valley. It has higher acidity than most varieties, which gives it the versatility to be made into sparkling and dessert styles, as well as a crisp, food-friendly dry table wine. In fact, it's probably the most versatile wine we make in terms of food pairing – you can throw almost anything at this wine and it says “yum, thank you!”

## FUN FACTS

2019 was our first vintage of Chenin. It is vinified (that's a fancy word for “made into wine”) in a huge range of styles. Hails from France but over 50% of global acreage today is in South Africa. Before the California Chardonnay boom of the 70's, Chenin Blanc was the most widely planted white grape in that state.

## AWARDS

Best of Class, SavorNW Wine Awards (96 points)



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