



2025 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: bright, bold and citrusy, wearing a corsage made of lemon blossoms. The intensity continues in the mouth, with smooth, mouthwatering flavors of apricot, citrus and lychee that are juicy and unique. Chenin gets along with everyone – and everything they are eating – so prepare for fun!

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

Rattlesnake Hills, Yakima Valley

Vineyard

Roza Hills

Harvest Date

September 8, 2025

Harvest specs

23.6 brix, pH 3.32, TA 6.2 g/l

Crush Pad

Whole cluster press

Yeast

Allegro AL-48

Fermentation

Tank fermented

Malolactic Fermentation

None

Aging

6 months in tanks

Oak

None

Fining/Filtration

Bentonite/cross-flow filtration

Alcohol

13.7%

Production

274 cases

Bottled

February 3, 2026



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 2025 vintage showed up early, warmed up fast, and never really slowed down. Spring was warmer and drier than usual, which meant bloom and fruit set happened quickly with no drama or delays. Summer kept the momentum with steady warmth and above-average Growing Degree Days (a win for anyone who loves wines with bold flavor and depth). Harvest played along beautifully, with just a few “turn up the heat” moments that sped up ripening in some vineyards. Fruit from Rattlesnake Hills arrived first in a flurry, then everything else rolled in at a more relaxed, familiar pace. The result? Grapes with great ripeness, balance, and lots of personality—exactly the kind of fruit that makes wines worth remembering.

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

Silver, SavorNW Wine Awards (85 points)



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