



## **2017 Chenin Blanc Estate Grown Betty's Vineyard St. Helena, Napa Valley**

### **Varietal Composition:**

100% Chenin blanc

### **Appellation:**

St. Helena, Napa Valley

### **Harvest Date:**

Sept. 13th

### **Harvest Brix:**

22.6°B

### **Barrel aging:**

100% Stainless Steel Ageing

### **Finished Alcohol:**

13.9%

### **pH:**

3.25

### **Titrateable acidity:**

6.4 g/L



### **Winemaking Notes:**

Our Chenin Blanc grapes are whole cluster pressed, only using the free run portion of the juice. The juice is fermented in Stainless Steel at between 46°F- 60°F. This wine did not undergo malolactic fermentation. The wine was bottled in February of 2018.

### **Vineyard Notes:**

The grapes in our Chenin Blanc come from the vineyard surrounding the winery. Our original Chenin Blanc was planted in the early 1970s. We have been producing a varietal Chenin Blanc from our estate vineyards since the 2002 vintage, and are proud to be a part of the revival of this truly Noble variety.

### **Tasting Notes:**

The 2017 Chenin Blanc is really focused on the fruit, floral and spiciness of the wine. This wine is the most layered and complex offering to date of our Chenin Blanc. It has aromas of citrus, pears, citrus blossoms, rosemary, honeysuckle, lime zest, and lemon. We make this wine crisp, clean, fruit forward, and it is a great palate cleanser. The structure is full and silky with a crisp finish. The wine has a zesty citrus character on the palate with notes of agave, honeycomb, citrus, green apple and spice. This Chenin Blanc has a very fruity nature to it, but is absolutely made in a dry style which allows the finish to linger with clean citrus and floral flavors.