



2018 CHENIN BLANC

CARMEL VALLEY

WINE TECHNICAL DATA

APPELLATION	CARMEL VALLEY		
VINEYARD	MASSA ESTATE (formerly DURNEY)		
BRIX	23	PH	3.34
ALCOHOL	13.6 % by Vol		
RESIDUAL SUGAR	0.5 g/l		
PRODUCTION	150 cases (6X750ML)		

PLACE

The fruit for this Chenin Blanc comes from the old Durney heritage vineyard that was planted deep in Carmel Valley in the 1970's. These old own-rooted Chenin Blanc vines reside on a sandy loam slope at 1500ft elevation and struggle to produce only 2 tons per acre. The combination of the sandy loam soils, old vines and dramatic contrast between the daytime and nighttime temperatures produce wines with tremendous tension and energy.

WINEMAKING

The fruit was hand harvested and foot treaded to break the berries and allow the juice to come in contact with the skins for 4 to 6 hours. The juice was fermented at cool temperatures to dryness in a combination of stainless steel and neutral French oak barrels. The wine was aged on the lees undisturbed for 7 months before being filtered prior to bottling. The wine saw very little sulfur and was only bottled with 20ppm, to ensure it is protected while remaining as pure and expressive as possible.

VINTAGE NOTES

2018 looks to be an incredible vintage not only in Monterey County, but throughout all of California. We saw very moderate temperatures this vintage with no heat spikes. This allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vines. We craft our Chenin Blanc in the purest way we know how which allows us to pick grapes solely after achieving physiological ripeness, which translates to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.

