

# OLD VINE CHENIN BLANC

# ORR

## 2021

Once an important part of Washington state's viticultural history, Chenin blanc is somewhat of an endangered species. Today there are only handful of original own rooted Chenin blanc vineyards from the 1970s and 1980s remaining.

Each of the vineyards were hand-harvested separately and the grapes were whole cluster pressed. The juices settled in tank over night and then we racked to variety of old oak barrels and stainless steel drums where the wines fermented naturally with native yeast. The blend was assembled, lightly fined with bentonite clay and then sterile filtered before bottling in American made glass under TCA-free corks.

### TASTING NOTES

The 2021 Chenin is green-gold in color with aromas of honeydew melon and pear and straw. It's fresh, crisp, and dry with a clean mineral finish. I craft this wine thinking about the pairing with seafood and shellfish.

### VINTAGE NOTES

In the Pacific Northwest, the summer of 2021 was memorable for the heat event we had in June with high temperatures above 116F. Thankfully the vineyard managers I work with were cautious about leaf cover and fruit shading in the canopy all summer, so the fruit character when I chose to pick was fresh and bright. Crop yields were lower which resulted in an earlier harvest date and more concentrated flavors.



### APPELLATION

Columbia Valley

### VARIETAL

100% Chenin blanc

### VINEYARDS

Upland, Roza Hills, Gresswell

### BOTTLED

SPRING 2022

308 cases