



APPELLATION: MENDOCINO  
VARIETAL BLEND: 100% CHENIN BLANC  
PRODUCTION: 15 BARRELS  
WINEMAKERS: SPENCER GRAHAM

## VINEYARDS

The Chenin Blanc comes from a 31-year-old vineyard in Mendocino with a slightly northwestern aspect. This subtle orientation away from the direct summer sun assured that our Chenin Blanc did not overheat in the late afternoons during the growing season. As the fruit matured on the vine, it developed complexity while retaining the natural acidity and distinctively elegant aromatics that are a hallmark of the variety.

## VINTAGE

The 2010 growing season was predominately cool with a warm Indian summer in September. A long, cool growing season allowed great acid retention in the fruit and allowed more hang time for flavor development.

## WINEMAKING

Our 2010 Chenin Blanc was harvested by hand. Upon arrival at the winery, we pressed the whole clusters and then fermented in stainless steel. Temperatures during fermentation were kept as low as possible in order to preserve the freshness of the fruit and the more delicate aromas. Following fermentation, the wine was aged while in tank in order to broaden the mid-palate and add complexity to the flavor profile.

## WINEMAKER'S NOTES

Very subtle straw color. This wine offers alluring aromas of lime, summer melon and peach. It has a bright minerality on the palate. The 2010 Chenin Blanc is light but still complex and refreshing.

*Elizabeth Spencer*

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