



CHENIN BLANC SANTA BARBARA COUNTY

Wine Profile

VINTAGE: 2010

ORIGIN: Santa Barbara County – White Hills Vineyard

HARVEST: October 11

FERMENTATION: October 12 to December 14 – Sixty-two days
at 58 degrees F. in Stainless Steel

AGING: 2 months in stainless steel

VARIETAL COMPOSITION: 100% Chenin Blanc

Technical Data

ALCOHOL: 13.7%

WINE PH: 3.55

WINE ACIDITY: .78

RESIDUAL SUGAR: 0.26%

CASES BOTTLED: 707

UPC: 7 60919 38595 6

SUGGESTED RETAIL PRICE: \$18

Tasting Notes

This wine and vintage mark a new beginning in my long and passionate winemaking affair with Chenin Blanc which first began in 1977 and entered its most recent era in 1991. I am working with an established vineyard, circa 1981, for the first time in Santa Barbara County. The Chenin Blanc of the White Hills Vineyard, south and west of the city of Santa Maria, is situated on a south-facing slope in very sandy soil. The vines are thrifty and of low production compared to the same variety grown in a richer soil. Personally, one of my favorite attributes of this Chenin Blanc is that it transcends the whole California/International style box to reveal an authentic and unique terroir born of a cool, late ripening climate and exceptionally well drained soil. My goal in plotting the timing of harvest and the ensuing fermentation is to preserve and showcase this great singularity in the bottled wine. This is realized by a long, cold fermentation to integrate the wine and fruit aspects into one, harmonious whole. There is a ripe pear aroma that is central to the varietal expression together with youthful notes of honey and flowers. This 2010 also reveals white peach and a subtle but distinct touch of Botrytis which takes that honeyed perfume to an even higher level in this vintage. Based on experience, as this wine ages I expect a vanilla-marzipan-roasted hazelnut complex to emerge, complementing the youthful fruit evident now. Flavors range from nectarine to white peach to lemon meringue to ripe green plum and lemon rind. The purely natural, unadjusted acidity is enough to support a palate that is big, juicy and lush. The acidity shows up in the tangy finish together with the vineyard's signature minerality giving the wine great cut and a long, clean aftertaste. In the simplest terms, this is a medium-to-full bodied but very well balanced wine. Chenin Blanc from Savenieres and the best districts in the Loire Valley have a reputation for surprising longevity which, I am confident, this wine shares. I expect it to develop over the next decade with proper storage. Enjoy it with richly sauced chicken dishes like chicken Kiev, buttery, boiled lobster tail or lemon butter sautéed scallops.