

DANIEL GEHRS WINES

Limited
2008 CHENIN BLANC
MONTEREY



Like a long running play on Broadway this wine from the Highlands Carmel vineyard has been a mainstay in the Daniel Gehrs repertoire for 17 years and counting because it is just that good. Planted in 1988 our first vintage was the 1991 and the wine was an instant success. Robert Parker was one of many who praised it at the time, saying it was one of the world's great white wine values. That still holds true today; in its first competition this 2008 received a Gold Medal and Best of Class at the New World International Wine Competition, yet it remains an eminently affordable luxury. Personally, one of my favorite attributes of this Chenin Blanc is that it rises above the whole California/International style milieu to reveal an authentic and unique *terroir* born of a cool, late ripening climate and exceptionally well drained soil rich in iron, de-composed granite and chalky calcium. 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 and a post-fermentation rest on the yeast lees to integrate the wine and fruit aspects into a harmonious whole. There is always a ripe pear aroma that is central to the varietal expression together with notes of honey and flowers. This 2008 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 on top of 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, lush and fat. 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 full bodied but very well balanced wine. Chenin Blanc from Savenieres and the other best districts in the French Loire Valley have a reputation for surprising longevity which this wine shares. Again, based on prior vintages for proof, I am confident that this wine will live and develop over the next decade or longer with proper storage. Enjoy it with richly sauced chicken dishes like chicken Kiev, buttery, boiled lobster tail or lemon butter sautéed scallops.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2008

APPELLATION: Pinnacles District: NE Monterey County

HARVEST: October 22

FERMENTATION: Temperature controlled stainless steel at 55 degrees Fahrenheit.

AGING: Four months on the yeast lees at 55 degrees Fahrenheit.

VARIETAL COMPOSITION: 100% Chenin Blanc



TECHNICAL DATA

ALCOHOL: 13.4%

WINE PH: 3.59

WINE ACIDITY: .68

RESIDUAL SUGAR: 0.24%

CASES BOTTLED: 557

UPC: 7 60919 38595 6

AWARDS

GOLD MEDAL & BEST OF CLASS: 2009 Pacific Rim International Wine Competition

SILVER: 2009 San Francisco International Wine Competition

SILVER & BEST OF REGION: 2009 California State Fair