



Napa Valley Chenin Blanc

Vintage 2010 – *our seventh flight*

The Chenin Blanc grape is extremely versatile and can be used in making everything from a soft, fruity wine, to dessert, or even sparkling wine. The honeyed fruit and floral character inspired our Winemaker, Geoff Gorsuch, to add it to our portfolio as the perfect picnic wine.

Winemaker Notes

Geoff guided the wine through a slow, cool fermentation to produce a light, refreshing wine that expresses the natural beauty of the fruit.

- **Flavor profile:** Fresh, fruity, floral and slightly sweet with honeyed pear, grapefruit, ginger spice and lively green apple
- **2010 Vintage:** A roller-coaster of a growing season requiring great patience, but yielding low quantities of outstanding fruit quality
- **Drink now and through:** 2013

Food Suggestions

Enjoy our Chenin Blanc with sweet proteins like shellfish, duck or pork. It's delicious with Colleen's recipe for **Chicken Breasts Veronique**. Or, try it as a refreshing counterpoint to spicy Szechwan chicken or hot curry.

Technical Notes

- Total Cases: 504
- Appellation: 100% Napa Valley
- Component: 100% Chenin Blanc
- Alcohol: 12%
- Residual Sugar: 2.45% by weight
- Stainless Fermented: 100%
- Harvest date: September 10, 2010
- Bottling date: February 23, 2011

