

AVENALES RANCH



Old Vine Chenin Blanc

The 2019 Avenales Ranch Chenin Blanc exhibits beautiful aromas of lemon peel, flint, toasted Marcona almonds and a hint of white pepper. The palate packs flavors of crushed white flowers, Kaffir lime, nectarine and buttered brioche. A surprising amount of richness on the mid-palate is quickly focused by precise acidity and great length on the finish.

Picked at 20.5 brix, 3.5pH and 5.02g/l TA. Whole Cluster pressed into concrete for primary fermentation. Post Fermentation racked to neutral 500L barrels for secondary fermentation and aging. Aged 5 months prior to bottling.

Harvested on 9/9/2019

Only 120 cases produced.

Alcohol 11.3%

E S T . **S2** 1 8 7 5

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