



# 2023 CHENIN BLANC

## APPELLATION:

Columbia Gorge

## VINEYARD:

Three Mile Vineyard

Sitting at 1400 feet, this Chenin Blanc comes from the highest elevation block in this vineyard which provides a cooler microclimate, helping the grapes retain their acidity. The soil is Cherryhill Loam. Sustainably farmed.

## TECHNICAL NOTES:

pH 3.29  
TA 0.72 g/100mL  
Alcohol 13.2% By Volume

## FERMENTATION:

Handpicked and whole cluster pressed. Transferred to 225L French oak barrels, where both primary and secondary fermentation commenced. Fermentation slowly progressed at cool temperatures, allowing for retention of the nuanced aromas in this wine.

## AGING:

8 months in all neutral French oak barrels

## CASES PRODUCED:

44 cases

## SENSORY NOTES:

Our first vintage for both this varietal and vineyard, it was truly exciting to see this wine blossom in front of our eyes. The nose opens with sun kissed white pear, citrus blossom, and honeysuckle that leads into fresh tropical papaya. Naturally high in acidity, this wine is vibrant on the palate, balanced by the texture provided by barrel aging and lees contact. The pleasing mineral driven finish leaves you eager for the next glass (or bottle)!