



VINEYARD
TWO CREEKS FARM

VARIETAL
CHENIN BLANC

AVA
SONOMA VALLEY

FERMENTATION
NATIVE YEAST

ÉLEVAGE
8 MOS.

COOPERAGE
NEUTRAL OAK (75%)
STAINLESS STEEL (25%)

TOTAL ACIDITY
6.7 g/L

pH
3.3

ALCOHOL BY VOLUME
12.3%

PRODUCTION
2,400 BTLS

NOTES

Harvested at 21.5 brix, the wine was whole-cluster pressed into a combination of stainless steel and neutral oak barrels. We stirred each barrel daily until the wine was dry. After eight months on the lees, we bottled the wine unfiltered. The end result is an intense, medium-bodied white exhibiting a plush texture, snappy acidity and intensely salty aromatics.

We consider the dry Chenin Blancs of the Loire Valley to be some of the most compelling white wines in all of France. The varietal offers so much; mineral driven aromatics, layers of texture and mouthwatering acidity. Chenin Blanc is the perfect vehicle for us to show-off one of Sonoma Valley's cooler micro-climates.

pine resin, lemon wax, grapefruit

THE VINEYARD

In the north end of Sonoma Valley, tributaries from the Mayacamas and Sonoma Mountains merge along Warm Springs Road in Kenwood. What was once a monastery hidden behind two stacked stone pillars and a rod iron gate is now home to an organically-farmed vineyard planted to Albariño, Cinsault and of course, Chenin Blanc.

A mosaic of silt, clay and loam crisscross atop volcanic bedrock. Due to its location in the belly of the valley, the soils are usually the last to dry out, pushing bud break late into the spring. During the summer months, vines feel the heat but are shaded from the warm afternoon sun, sometimes delaying harvest until late in the growing season. This is a climate ideal for producing bright, juicy wines with high levels of natural acidity.