



VINEYARD
TWO CREEKS FARM

VARIETAL
CHENIN BLANC

AVA
SONOMA VALLEY

FERMENTATION
NATIVE YEAST

ÉLEVAGE
10 MOS.

COOPERAGE
NEUTRAL PUNCHEONS

TOTAL ACIDITY
9.0 g/L

pH
3.13

ALCOHOL BY VOLUME
12.3%

PRODUCTION
1,500 BTLS

NOTES

GAIL was first inspired after a trip to the Loire Valley. We visited Chinon, Montlouis, Saumur and Vouvray. The style of wine and the approach producer took in the cellar was one of attentive waiting. Wines were only moved when they required it. Allowing the wine to build both volume and varietal character without requiring any outside intervention. This is the only Chenin Blanc planted in the region and we take making it very seriously.

Our style of making white wine has always been a simple one; pick at modest sugars and press it off gently to barrel. This wine was fermented in neutral 600-liter puncheons, using nothing but ambient yeasts then aged on its lees until bottling. This approach allows us to balance the varietal's energetic acidity with weight and texture, while still preserving natural aromas of

lemon wax, flowers, flint

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 the only Chenin Blanc in Sonoma Valley.

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.