

Chenin Blanc 2017

Blend: 100% Chenin blanc

Alcohol: 12.5% abv **TA:** 6.14 g/L **pH:** 3.37

Residual Sugar: 1.49% or 14.9 g/L

Case Production: 888 cases

Date Bottled: 7/17/2018

Grape Source(s): Reed Vineyard, Columbia Valley AVA, WA

Aging: 100% stainless steel

Winemaker Notes: The 2017 vintage was nearly perfect - it started out cool, warmed up in the middle for great ripening, then cooled off again around harvest time. For fermentation, we chose a yeast strain developed in South Africa that was bred to produce rich ripe styles of Chenin blanc. Careful to keep oxygen exposure to a minimum, we fermented and aged this wine in stainless steel and, as a final touch, left a hint of residual fermentation CO2 when we bottled for added freshness.

Tasting Notes: Fragrant aromas of honeysuckle cut through the lush fruit with a little effervescence and a refreshing hint of ginger.

Awards:

Best in Class - 2019 San Francisco Chronicle Wine Competition

Gold - 2019 Critic's Challenge (90 Points)

Gold - 2019 San Francisco International Wine Competition (93 Points)

Pairing Suggestions:

- Thai Food
- Rainbow Trout with fresh lemon
- Seared foie gras
- Chicken Piccata

Price: \$18.00



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