

# Chenin Blanc 2014

**Blend:** 100% Chenin blanc

**Alcohol:** 12.6% abv **TA:** 6.15 g/L **pH:** 3.6

**Residual Sugar:** 1.27% or 12.78 g/L

**Case Production:** 896 cases

**Date Bottled:** 7/14/2015

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

**Aging:** 100% stainless steel

**Winemaker Notes:** 2014 broke records for highest temps in eastern Washington, and this record heat brought our grapes to their maximum ripeness while allowing us to harvest two to three weeks earlier than we do most years. Given the hot vintage, 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:** With a delicate hint of sweetness, our Chenin Blanc offers an elegant bouquet of pineapple, red grapefruit, citrus blossoms, and star fruit. A fantastic food and wine pairing wine!

**Awards:**

Best of Class - 2016 Los Angeles International Wine Competition

**Pairing Suggestions:**

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

**Price:** \$17.00

CELLARDOOR  
WINERY *Maine* 

