

## 20 year anniversary edition

Its hard to believe, but we built our company in 1997 on credit cards and some help from family. Like many young, ambitious entrepreneurs we set out to challenge the status quo and earned a reputation as young Turks in an industry of Titans. This label was created as a light hearted poke at an emerging Chardonnay market which turned its back on Chenin Blanc. It is still our belief that Chenin Blanc (when made well) rivals some of the greatest white wines of the world. This wine was made from cool climate grapes, stainless steel fermented and aged for 9 months Blah, Blah, Blah, Blah... REDISCOVER CHENIN BLANC!

This unique crisp white wine is made from the noble Chenin Blanc grape most prominent in the Loire Valley of France. We found an exceptional vineyard farmed by Ken Wilson in Clarksburg California (a third generation farmer) who agreed to sell us the grapes on handshake. Today this same vineyard is being farmed by Ken's nephew David Ogilvie and so the tradition carries on to the 4th generation. Wilson Farms was established in 1922 by George Wilson.

The color of this wine is pale yellow with a glint of steely grey. The beautiful aromatics are tropical with passionfruit, green papaya and mango notes which reminisce nicely with subtle floral jasmine. The entry on the palate is crisp and intentionally acidic expressing juicy lemon citrus with key lime, honey and a snap of ginger. The texture on the finish contemplates minerality, wet stone and finishes perfectly dry, allowing for the snappy, refreshing acidity to be revisited.

This is our 20th vintage of Chenin Blanc from this vineyard. Part of what makes Clarksburg a special appellation is the cooling trend that comes in from the San Francisco Bay every day at about 3:30 pm and sweeps the heat out of the valley floor which allows the grapes to maintain their natural acidity. I like to say this is a reverse cooling trend in that moderation (of heat) comes in the afternoon rather than the early mornings as it does on the coast.



### FOOD PAIRINGS ▼

This Chenin Blanc pairs fantastically with a wide range of fine cheeses and charcuterie as well as many seafood selections. A natural match with chilled fresh oysters on the half shell, best when some of the wine is used to make in the mignonette. It is wonderful with nigiri sushi and sashimi alike but perhaps my favorite as a cool summer-time sipper by the pool.

### ANALYSIS ▼

Varietal Composition:...100% Chenin Blanc  
 Appellation:..... Clarksburg  
 Winemakers:..... Richard Bruno & Chris Condos  
 Alcohol:..... 13.0%  
 TA:.....6.79g/L  
 pH:..... 3.42  
 Production:.....830 cases

available in 750mL bottles and 19.5L Stainless Steel kegs