Our Wines + Your Moments = Great Memories 2020 Chenin Blanc



The Vintage

The season's weather was relatively consistent, with no long term heat spikes until the seven day triple digit heat spike in mid August. The temperatures then returned the low 90s allowing the fruit to see a pristine ripening environment. Wildfires once again were the main talk of the growing season. Among all the devastation, we were truly fortunate to remain out of harm's way.

The Vineyard

Wilson Vineyards, located in the Clarksburg AVA, benefits from years of years of natural water flow leaving silt soil which is essential for producing exceptional Chenin Blanc. Although not certified, the vineyard is farmed using organic and sustainable practices.

The Winemaking Process

Blend: 100% Chenin

Harvest: August 24, 2020

pH: 3.2 Brix: 20.6

TA: 0.7g/ml Alcohol: 12.4%

Bottled: March 4, 2020

Partially fermented and aged in stainless steel and neutral oak barrels.

Fermentation maintained between 58 - 62 F.

Tasting Notes

Our 2020 Chenin Blanc pours a pale lemon in the glass. Aromas of citrus fruit, salinity, guava and peach will taunt you not to set it down. This dry Chenin Blanc's acidity will make you salivate as more citrus fruit, wet stone and guava coat your tongue and make you feel like you have arrived in paradise.

