Our Wines + Your Moments = Great Memories 2022 Chenin Blanc



The Vintage

The 2022 began with ideal weather conditions. The triple-digit heat wave we saw during the summer finally broke on September 10th, providing much needed cooler weather. Combined, these conditions allowed the fruit to ripen significantly earlier than in previous vintages. There were a lot of difficult decisions made in terms of when to harvest. High temperatures equals higher sugars, but the lack of phenolic ripeness makes it difficult to produce a balanced wine. Many a night's sleep were lost deciding to wait it out.

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 20, 2022

pH: 3.2 Brix: 20.6

TA: 0.7g/ml Alcohol: 12.4%

Bottled: March 2, 2023

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

Fermentation maintained between 58 - 62 F.

Tasting Notes

Our 2022 is an unfiltered wine. After blending the wine from tank and barrels, we loved the exceptional aromatics and did not want to force them through a filter, possibly losing them. The citrus aromatics explode out of the glass and are followed by a tantalizing palate that thanks to the lees, continues on and on.