



2023 DRY CHENIN BLANC

Clarksburg

HISTORY

We are proud to have produced Dry Chenin Blanc each and every year since our family winery was founded in 1972. For over 30 years, our Chenin Blanc has come from the Wilson Ranch in the Clarksburg appellation. This vineyard has consistently provided us with delicious fruit that expresses our Loire Valley-inspired roots. Versatile and food-friendly, it is the perfect aperitif and one of our most beloved wines.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – and as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

Fermented in 100% stainless steel, this beautiful wine is wonderfully bright and consistent vintage after vintage. At first swirl, aromatics of honeydew, white peach and jasmine spring forward from the glass, followed with time by citrus blossom, watermelon rind and pineapple. On the palate, the wine has refreshing flavors of peach, grapefruit and jasmine with hints of mandarin, cucumber and lemon curd. The mouthfeel is soft yet inviting, with a lively acidity. This classic, Loire Valley-style wine is excellent when paired with fresh oysters, seafood or just about anything!



BLEND

100% Chenin Blanc

FERMENTATION

Stainless steel fermented at 52–55°F for about 24 days

ALCOHOL | 12.5%

RESIDUAL SUGAR | 0.35%

BRIX | 21.2

PH | 3.41

TA | 6.4 g/L

HARVEST DATES

September 1–18, 2023

VINE AGE | 29 years

SOILS

Sandy and silty clay loam

91 **91**
POINTS **POINTS**

Wine Spectator JAMESUCKLING.COM