



2025 High Valley Chenin Blanc, Shannon Ridge Vineyard

- Mouthwatering acidity, stony minerality.
- CCOF Certified Organic grapes. Vegan.
- The pH is 3.1, the TA is 8.4, and the alcohol is 13.0%. Only 240 cases produced.
- Barrel fermented, native yeast, no new oak.

Chenin Blanc is a variety that has stayed just under the radar but has always been a favorite of sommeliers and producers alike because of its versatility. Fun fact, Chenin Blanc is Jill's favorite variety. The 2023 Chenin Blanc is from the Shannon Ridge Vineyard in High Valley.

Shannon Ridge sits up on volcanic ridge top at very high elevation, lending texture and power to the wine. Acidity is maintained in the grapes because there are even higher hills on both sides, making this site a "high valley," thus the name of the AVA up in Lake County. Our job was to embrace the power and balance by capturing the freshness and brightness.

A portion of the Chenin Blanc was de-stemmed and macerated on the skins for several hours prior to pressing to enhance the texture of the wine and capture some of the stone fruit flavors that Chenin Blanc has to offer. The remainder of the fruit went direct to press as whole clusters to capture the precision, brightness, and minerality of Chenin. The wine was aged in a mixture of standard barrels and larger cigar-shaped barrels to further flesh out the palate. ML was blocked to retain the natural acidity. Aged 10 months sur lies.