

2018
APERTURE
CHENIN
BLANC

Aperture

WINEMAKER NOTES

This fruit was hand harvested and brought in on the cool morning of September 7th. We lightly whole cluster pressed the grapes into a stainless-steel tank where we let the juice chill at 50°F for two days to settle. On the third day, we cleaned and racked it to a smaller tank, leaving the heavy sediment behind. Three days later, the fermentation started naturally. We kept the fermentation below 56°F until half the sugar was consumed. At 10 brix we transferred the young wine to barrels. We used half stainless-steel barrels and half once used French oak barrels. The wine was placed in our cold room to keep the fermentation slow, keeping freshness and aromatics bright. As the wine slowly fermented for an additional 3 weeks in barrel, we topped and stirred each barrel weekly. The wine stayed in those same barrels for the next 6 months where we stopped malolactic fermentation in order to keep more of the fruit's natural bright acidity.

TASTING NOTES What began as a small-batch wine crafted for the perfect pairing with fresh seafood at one of my favorite hometown restaurants has turned into a classic favorite. Coming from the rich clay loam soils of an old California Chenin Blanc site, this brightly lifted wine gives nuanced notes of quince, apple, and stone fruits with a weighted foundation provided by a delicate barrel influence.

— WINEMAKER **JESSE KATZ**



APPELLATION

North Coast

VARIETAL

Chenin Blanc

BLEND

100% Chenin Blanc

BARREL PROGRAM

Aged 6 Months

1/2 Once Used French Oak

1/2 Stainless-Steel Barrels

SOIL TYPE | Clay

The soils of this old vine Chenin Blanc site are a rich clay loam from the marine-like climate in Clarksburg. The warm days and cool nights along with the “Delta Breeze” from the San Francisco Bay, creates a moderately long growing season with excellent airflow.