

2021  
APERTURE  
CHENIN  
BLANC

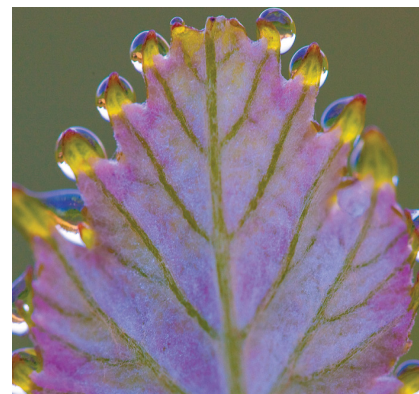
# Aperture

## WINEMAKER NOTES

Our 2021 Chenin Blanc fruit was night-harvested from the cool Calrksberg AVA on the Sacramento River. We lightly whole cluster pressed the fruit to 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, fermentation starts naturally and keeps below 56°F until half the sugar was consumed. At 18 brix we transferred the young wine to barrels where it spent the remaining time on lees until just before bottling.

We incorporated 80% stainless-steel barrels and 20% neutral French oak barrels for the 2021 vintage. Once it was transferred to barrel, the wine was placed in our cold barrel room to keep the fermentation cool and slow, maintaining freshness and bright aromatics. 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 6 months.

— WINEMAKER **JESSE KATZ**



## APPELLATION

Clarksburg

## VARIETAL

Chenin Blanc

## BLEND

100% Chenin Blanc

## BARREL PROGRAM

Aged 6 months

80% Stainless-Steel Barrels

20% Neutral French Oak

## VINEYARD

A Clarksburg vineyard that benefits from naturally warm days and brisk, cool nights made possible by the “Delta Breeze” from the San Francisco Bay. These temperate gusts help create a long growing season and beautifully developed fruit.

## SOIL TYPE | Clay

The soils are a rich clay loam in a marine-like climate within 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.