

2025  
APERTURE  
CHENIN BLANC

# Aperture

**WINEMAKER NOTES**

Our 2025 Chenin Blanc fruit is night-harvested from an old vine vineyard in the Clarksburg AVA on the Sacramento River. We lightly whole cluster press 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 clean-rack it to a smaller tank leaving the heavy sediment behind. We let the wine slowly start fermenting, keeping the temperature cool, below 56°F, to achieve freshness and preserve aromatics.

The wine is placed in our cold barrel room to keep the fermentation cool and slow, maintaining freshness and bright aromatics. As the wine slowly ferments for an additional 3 weeks in barrel, we top and stir each barrel weekly. The wine ferments in a mixture of vessels giving the wine a variety of textures from the stainless steel, cement, and neutral French oak. All lots are aged sur-lie until blended together just prior to bottling.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

North Coast

**VARIETAL**

Chenin Blanc

**BLEND**

100% Chenin Blanc

**BARREL PROGRAM**

Aged 6 months  
75% stainless-steel barrels  
20% neutral French oak  
5% concrete

**ALC 13.1%**

**VINEYARD**

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

**SOIL TYPE** | Silty Clay

The soils are rich, silty clay loam in a delta-like climate. This composition assists with nutrient uptake and waterholding capacity. The inclusion of silt helps with water retention.

**HARVESTED 9/4/25**