



2024 CHENIN BLANC

APPELLATION:

Columbia Gorge

VINEYARD:

Three Mile Vineyard

Sitting at 1400 feet, this Chenin Blanc comes from the highest elevation block in this vineyard which provides a cooler microclimate, helping the grapes retain their acidity. The soil is Cherryhill Loam. Sustainably farmed.

TECHNICAL NOTES:

pH 3.32
TA 0.73 g/100mL
Alcohol 13.2% By Volume

FERMENTATION:

Handpicked and whole cluster pressed. Transferred to 225L French oak barrels, where both primary and secondary fermentation commenced. Fermentation slowly progressed at cool temperatures, allowing for retention of the nuanced aromas in this wine.

AGING:

8 months in all neutral French oak barrels

CASES PRODUCED:

44 cases

SENSORY NOTES:

Our second vintage from this stunning Columbia Gorge vineyard, this wine exemplifies balance and precision. Aromas of white pear, lemon zest, and honeysuckle lead into a palate of lively acidity and refined texture. Barrel fermentation and lees stirring add weight and complexity, complementing the wine's naturally crisp structure. A long, mineral-driven finish highlights the Gorge's cool-climate elegance. Pure, refreshing, and irresistibly drinkable.

92 Points – *Owen Bargreen*