

THE WINE

Our elegant Chenin Blanc is captivating and seducing to the senses. This wine was puncheon-fermented and aged and is outstanding in balance and complexity.

ANYA RANCH VINEYARD

Anya Ranch Vineyard is in the Rouge Valley in Talent, Oregon. Planted in 2020, the vines are grown at an elevation of 1850 feet above sea level in soils of Manita and Debenger-Brader loams.

VINTAGE

The 2023 vintage in the Rogue Valley was characterized by an extremely mild spring and summer, with a lot of afternoons in the mid to low seventies as opposed to the more typical eighties. These conditions created a very slow ripening curve and a classic vintage.

WINEMAKER'S COMMENTS

The fruit was harvested on September 20, 2023, at 22.0 brix. The fruit was hand-sorted, pressed and then settled overnight. The Chenin Blanc was then puncheon-fermented and aged in half Austrian oak and half French oak. Lees stirring occurred weekly to increase complexity by introducing texture and autolytic notes. The wine was not allowed to progress through malolactic fermentation, preserving freshness.

TASTING NOTES

Pronounced intensity on the nose unveiling nuances of toasted Austrian oak, dill and eucalyptus. Lemon, nectarine and dill are present on the palate, accented by notes of pastry and wet stone.



TECHNICAL DATA

Composition	100% Chenin Blanc
Aging	Fermented and aged for 9 months in 50% new Austrian oak puncheon and 50% neutral French oak puncheon
pH	3.17
Titrateable Acidity	7.7 g/L
Alcohol	12.6%
Bottling Date	June 25, 2024
Release Date	July 19, 2024
Bottle Production	939