

# 2017 CHENIN BLANC, MENDOCINO



## TASTING NOTES

THIS CHENIN BLANC BEGINS WITH ENTICING AROMAS OF MEYER LEMON ZEST WITH SUBTLE GREEN APPLE AND WHITE FIG. THE PALATE IS BRIGHT AND SHARP, WITH A STRUCTURED ACIDITY AND LAYERS OF FLAVORS, INCLUDING PEACH, CLOVER HONEY, AND MANDARIN. THE FINISH HAS A DENSE CORE AND AN ELEGANT MINERAL PERSISTENCE. NATURALLY HIGH ACIDITY MAKES THIS A REFRESHING AND FOOD FRIENDLY WINE NOW AND WILL HELP THIS WINE AGE WELL FOR

## VINEYARDS

LOCATED EAST OF THE RUSSIAN RIVER, JUST SOUTH OF THE TOWN OF UKIAH, THIS CHENIN BLANC VINEYARD IS SPECIAL FOR MANY REASONS. THE VINES WERE PLANTED OVER 40 YEARS AGO ON A HILLSIDE WITH NORTH-WEST EXPOSURE. THE AGE OF THE VINES, COMBINED WITH THEIR HILLSIDE LOCATION GIVE THE FRUIT A DEPTH AND COMPLEXITY THAT TRANSFERS BEAUTIFULLY TO THE FINISHED WINE

## WINEMAKING

A HEAT SPIKE IN LATE AUGUST ACCELERATED THE HARVEST SCHEDULE. AFTER THE FRUIT WAS PICKED ON SEPTEMBER 8, IT WAS COLD PRESSED AND THEN FERMENTED IN 75 GALLON STAINLESS STEEL BARRELS. IT WAS LEFT TO REST ON ITS LEES FOR SIX MONTHS. THE EARLY HARVEST DATE HELPED KEEP THE ALCOHOL LEVELS LOW AND THE ACIDITY HIGH WITHOUT NEGATIVELY IMPACTING THE FRUIT COMPONENTS.

WINEMAKER	SARAH VANDENDRIESSCHE
APPELLATION	MENDOCINO
HARVEST DATE(S)	SEPTEMBER 8, 2017
BOTTLING DATE	APRIL 26, 2018
ALCOHOL	12.5%
BARRELS/AGING	STAINLESS STEEL

*Elizabeth Spencer*  
BONDED WINERY EST. 1998

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