

# 2018 CHENIN BLANC, MENDOCINO



## TASTING NOTES

THE WINE OFFERS VIBRANT AROMAS OF HONEYED GREEN APPLE, AND WET SLATE EVOLVING TO MEYER LEMON ZEST AND DELICATE CHAMOMILE. THE PALATE IS BRIGHT AND LIVELY EXHIBITING LOVELY CITRUS FLAVORS UPFRONT AND BROADENS TO A GENEROUS MID-PALATE OF WILDFLOWER HONEY, AND D'ANJOU PEAR. THE FINISH HAS A DENSE CORE AND ELEGANT MINERAL PERSISTENCE. THE CLEAN FINISH AND REFRESHING ACIDITY MAKE THIS A VERY FOOD-FRIENDLY WINE. DELICIOUS UPON RELEASE, AND EXPECTED TO AGE WELL, WE LOOK FORWARD TO TASTING THIS CHENIN BLANC FOR MANY YEARS TO COME.

## 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

AFTER THE FRUIT WAS PICKED IT WAS COLD PRESSED AND THEN FERMENTED IN A COMBINATION OF NEUTRAL FRENCH OAK AND STAINLESS STEEL BARRELS. THEN 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 21, 2018
BOTTLING DATE	MAY 15, 2019
ALCOHOL	12.5%
BARRELS/AGING	STAINLESS STEEL

*Elizabeth Spencer*

BONDED WINERY EST. 1998

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