



BLEND: 100% Chenin blanc  
VINEYARDS: Rothrock and Upland  
AGING: 5 months in old French oak barrels and stainless steel drums  
ALCOHOL: 11.4%  
RESIDUAL SUGAR: 0.01 g/100mL  
WINERY RETAIL: \$25  
CASE PRODUCTION: 220 cases

2016 is the fourth vintage of my old vine chenin – it is a blend of two different heritage vineyards from Washington’s Columbia Valley. I wanted to make a dry mineral white wine to drink with the seafood and shellfish of the Pacific Northwest.

Rothrock vineyard in Prosser is a south facing site, 855 feet above sea level with a 15% slope. The shallow topsoil is very fine sand and silt loam on top of basalt bedrock. This vineyard in the Yakima Valley was planted with chenin blanc in the 1970s. I’ve been making wine from Rothrock since I first started this old vine Chenin project in 2013.

Upland vineyard on Snipes Mountain in Sunnyside is farmed by the Newhouse family. Their parcel of chenin blanc was planted in 1979 on a 25% slope, 1,000 ft elevation, facing southwest with a stunning view of Mt. Adams.

My chenin blanc is always hand picked and whole cluster pressed. The nuanced dynamics of slow native yeast fermentations add complexity. In the spring, the wines from the two vineyard lots are blended together, lightly fined with bentonite clay and sterile filtered before bottling. I use natural corks, each one screened for TCA and other off aromas with Portocork ICON’s “dry soak method”.

#### **Stephen Tanzer 88 points**

2016 Orr Old Vine Columbia Valley Chenin blanc. (aged in neutral barrels): Bright yellow. Subtle stone fruits and a whiff of almond on the nose. Juicy, savory and quite dry, offering subtle flavors of wet stone and spices that reminded me of Savennières. Very laid-back, uncompromisingly dry white wine.

**Tasting notes:** Very fresh aromas of green fruits like kiwi and honeydew melon. Bright, focused and very dry, a tiny bit saline in the mouth with a hint of cucumber peel and wet sidewalk in the finish.