



BLEND: 100% Chenin blanc
VINEYARD: Upland
AGING: 5 months in old French oak
barrels and stainless steel
ALCOHOL: 12.4%
RESIDUAL SUGAR: 0.10 g/100mL
ARRESTED MALOLACTIC
WINERY RETAIL: \$25
CASE PRODUCTION: 188 cases

I started my brand with the goal of making a minerally white wine to pair with the seafood and shellfish of the Pacific Northwest. A big part of my inspiration has been to honor Washington's viticultural heritage with Chenin blanc. I want to craft a wine to celebrate our heirloom vineyards.

The fruit for my 2020 Chenin blanc bottling comes from just one site called Upland vineyard, planted in 1979. This site has been farmed by the Newhouse family for more than 100 years. Today the family farms cherries, apricots, nectarines, peaches, prunes, pears, apples, juice grapes and since 1968, wine grapes as well. The cobbled river rock soils are so unique, the vineyard has its own appellation, Snipes Mountain. Todd Newhouse's chenin has been a part of my old vine chenin bottling since my 2014 vintage.

Last fall, my rows at Upland vineyard were hand-picked, whole cluster pressed and natively fermented in a mix of neutral oak hogsheads, old barrels and stainless steel drums. The unhurried dynamics of slow native yeast fermentations demand patience but I feel strongly that this is the only way to achieve the flavors I'm looking for. This February the wines from the barrels and drums were racked together blended in tank, lightly fined with bentonite clay and sterile filtered before bottling under TCA-free Portocork corks.

Tasting notes:

Aromas like kiwifruit, firm pineapple and crunchy green pears fill the nose. It's fresh and crisp and dry and low alcohol with a clean mineral finish.