

VTPR

VinTap - peregrine ranch - River Myst Haven

peregrine ranch

2016 Chenin Blanc by Leo Steen

VINTAGE: 2016

APPELLATION: Sonoma County

BLEND: 100% Chenin Blanc

WINEMAKING: The Chenin Blanc vineyard had a beautiful crop and was above normal yield for the third year in a row. These old gnarly Chenin Blanc vines were hand harvested on a cold foggy September morning. The grapes were whole cluster pressed; followed by two days cold settling of the juice. Once settled, the juice was racked of heavy lees to tank and fermented to dryness. The wine was racked once again into French oak & acacia barrels for seasoning and maturing prior to blending, filtration, and kegging.

TASTING NOTES: The 2016 Chenin Blanc is a wine fantastic partner to an array of foods due to its lively acidity and moderate alcohol & oak. White flowers, citrus oil, and green pear dominate the aromas. Gently followed by straw and jasmine tea. The palate is clean with bright flavors of citrus & green orchard fruits and herbal notes such as tea and dried herbs. The underlying acidity and freshness will complement most cuisine or as a delicious glass by itself.