

peregrine ranch

Chenin Blanc by Leo Steen



Vintage: 2013

Appellation: Dry Creek Valley, Sonoma County

Blend: 100% Chenin Blanc

Winemaking: 2013 being a great vintage might become a classic like 1997, with perfect growing conditions and plentiful yields to put a smile on the growers face. 2013 from bud break to harvest was an ideal growing season in Sonoma County. The Chenin Blanc vineyard had a beautiful crop and was above normal yield for the second 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 in August 2014.

Tasting Notes: The 2013 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.