

Gail

Chenin Blanc Two Creek Farm



The Vineyard: In the north end of Sonoma Valley, tributaries from the Mayacamas and Sonoma Mountains merge along Warm Springs Road in Kenwood. What was once a monastery hidden behind two stacked stone pillars and a rod iron gate is now home to an organically-farmed vineyard planted to Albariño, Cinsault and of course, Chenin Blanc.

A mosaic of silt, clay and loam crisscross atop volcanic bedrock. Due to its location in the belly of the valley, the soils are usually the last to dry out, pushing bud break late into the spring. During the summer months, vines feel the heat but are shaded from the warm afternoon sun, sometimes delaying harvest until late in the growing season. This is a climate ideal for producing bright, juicy wines with high levels of natural acidity.

Harvested at 21.5 brix, the wine was whole-cluster pressed into a combination of stainless steel and neutral oak barrels. They stirred each barrel daily until the wine was dry. After eight months on the lees, they bottled the wine unfiltered.

Grape varieties : Chenin Blanc

Soil : A mosaic of silt, clay and loam crisscross atop volcanic bedrock.

Alcohol : 12.3%

Tasting notes :

An intense, medium-bodied white exhibiting a plush texture, snappy acidity and intensely salty aromatics.

