

2021 “Concrete Cuvée” Chenin Blanc, Clarksburg



History

We have long been fans of Chenin Blanc from the Loire Valley, and over the years have searched for local Chenin Blanc grapes to make a crisp, dry wine from this classic varietal. We discovered an ideal vineyard in Clarksburg California, home to the vast majority of Chenin Blanc grapes grown in California. This vineyard is a bit south-west of Sacramento, in the Sacramento River delta, where cool breezes from the San Francisco Bay cool the grapes creating hot afternoons and cool evenings that make for ideal conditions to grow Chenin Blanc. We use a 500 gallon egg-shaped concrete fermentation vessel to highlight the minerality of the grapes, and the results have exceeded our expectations.

Production

In 2021 the vintage went smoothly with warm steady weather that allowed us to harvest grapes with good acidity and lovely ripe Chenin Blanc varietal flavors. We picked at night to keep the grapes as cold as possible and pressed the grapes to our egg-shaped concrete fermenter (affectionately known as “Black Bart”) immediately. As is our style, we fermented the grapes on the native yeasts found on the grape skins. The fermentation took off quickly and the wine reached dryness within 14 days. We love to bottle our white wines as soon as possible to keep the freshness and liveliness of the wine intact. We bottled in late February after harvest, and have enjoyed seeing the wine develop complexity in bottle.

Production Notes :

Varietals

100% Chenin Blanc

Appellation

Clarksburg

Alcohol

13.2% by vol.

Production

217 cases, 750ml

Elevage

Concrete egg

Tasting Notes:

Color: Pale gold

Aroma: Apricot, pear, minerals, honeycomb, sweet spice finish

Taste: Lovely acid balance, beautiful pear and apricot fruit, hints of grapefruit, long, lively stonefruit finish with a slightly tart aftertaste.