



2022 Chenin Blanc
Lyman Ranch Vineyard
Amador County

Grown in red granitic soils at 1400' within Amador County, this warm mountainous site grows a unique expression of Chenin Blanc. The ferrous soils and exposure ripen these thick-skinned golden grapes quickly and with loads of exotic fruit. The cold foothill nights help the grapes retain their acidity and freshness and the red granite gives the wine loads of minerality. A gorgeous balance of ripe California fruit and mouthwatering alpine freshness.

100% Chenin Blanc

100% Lyman Ranch

100% Whole Cluster Pressed

Full Malolactic fermentation

Ambient yeasts & Bacteria

Fermented in Neutral French Oak & new Stockinger Austrian barrels

Aged in neutral French Oak Barrels and Stockinger Austrian barrels for 10 months

Free SO₂ – 22ppm

Glu/Fru – None Detected

3.30 pH

12.5% Alc By Vol

Tasting Note:

Wets rocks and marble outline a sexy nose of Mirabelle plums, orange blossoms, Tangerine, lemon peel and white flowers. Leaner and more focused than the 2021 version of this wine, but just as fresh and possibly a little more interesting. The exotic fruit and a wall of spice keep the flavors coming, this wine is long and sexy on the palate and is best enjoyed with chilled seafood or grilled fish.