



2023 North Coast Chenin Blanc

Chenin Blanc is a variety that has stayed just under the radar but has always been a favorite of sommeliers and producers alike because of its versatility. Fun fact, Chenin Blanc is Jill's favorite variety and somewhat surprisingly, this is Matthiasson's first foray in producing Chenin Blanc. The 2023 Chenin Blanc is from two different vineyards, the Shannon Ridge Vineyard in High Valley and the Petrichor Vineyard in the Fountaingrove District, one of Steve's long term farming clients.

Both vineyards are on volcanic soil at very high elevation, lending texture and power to the wine. Our job was to embrace the power and balance by capturing the freshness.

A portion of the Chenin Blanc was de-stemmed and macerated on the skins for several hours prior to pressing to enhance the texture of the wine and capture some of the stone fruit flavors that Chenin Blanc has to offer. The remainder of the fruit went direct to press as whole clusters to capture the precision, brightness, and minerality of Chenin. The wine was aged in a mixture of standard barrels and larger cigar-shaped barrels to further flesh out the palate. ML was blocked to retain the natural acidity. Aged 10 months sur lies.

Only native yeasts were used in the fermentation. The pH is 3.29, the TA is 7.7 g/l, and the alcohol is 12.0%. 497 cases produced.