

2024 Sparkling Wine Chenin Blanc

History

Everyone needs a wine to keep handy for celebrating and for us, it's always a sparkling wine. There's no better wine to have tucked away in the refrigerator or your wine cellar to pop out at a moment's notice, either when you get some good news or you just want to appreciate the end of a long day.

This Sparkling Wine is made from the Chenin Blanc grapes grown on the Heringer Vineyard in Clarksburg, California. This vineyard has the rocky soil and the climate of hot days and cold nights that are ideal for Chenin Blanc. A perfect wine for pairing with strong cheeses and nuts, this is also a great wine for using as an aperitif or to go with shellfish or fish.

Production

We selected part of the Chenin Blanc vineyard that had the most rocky soil and harvested the fruit in the dead of night, early enough in the season to ensure the high acidity needed for sparkling wine. The grapes arrived very cold at the winery, and were immediately pressed in our Italian grape press.

We fermented the wine, as is our tradition, on its native yeast. Once we finished the fermentation, we brought the wine to a sparkling wine facility to conduct a secondary fermentation and finish the wine. The wine was then disgorged (the sediment removed), a bit of dosage was added for smoothness, and the cork inserted into the bottle on a special bottling line built for sparkling wine.

The resulting wine has a beautifully fine bead of bubbles, a beautiful midpalate of apple and pear, and a crisp long finish of green apple, toast, and citrus.

Production Notes:

Varietals

100% Chenin Blanc

Appellation

Clarksburg

Alcohol

11.7% by vol.

Production

174 cases, 750ml

Optimum time for consumption

2025-2035



Tasting Notes:

Color: Yellow-gold

Aroma: Green apple, ripe pear, lychee.

Taste: Green apple, pear, crisp acidity, honey, medium-bodied, mid-palate flavors of pear and nuts, finishing with green apple and pear.