

2004 Chenin Blanc

Columbia Valley, Washington

THE WINE

Chenin Blanc produces the classic crisp, dry wines of the Loire in France. It is also widely planted in California and South Africa. But in Washington, our combination of warm days, cool nights and a long growing season allows us to make a consistently ripe Chenin Blanc full of lively fruit character and good balance. The 2004 Chenin Blanc is medium-bodied with bright aromas and flavors of orange peel, melon, peach, lemon, honey, and vanilla. The acidity and sugar are balanced, the finish dry. This Chenin Blanc would be great paired with Thai curry, pasta salad, or try it as an aperitif.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool, wet weather in early September drew out the harvest, permitting a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening in all varieties. Grapes for this wine came from two vineyard sources—Rob Andrews' Horse Heaven Vineyard and Arrowsmith Vineyard. Chenin Blanc from these sites is characterized by a lush ripeness and bracing acidity. The grapes were harvested on September 25 and 28, 2004.

THE WINEMAKING

Chenin Blanc is at its best when it's picked fully mature, fermented cold to preserve its fresh fruit, then enjoyed within a year or two of bottling. We ferment all of our Chenin Blanc in stainless steel at around 50° F with Epernay II. To preserve the intense fresh fruit, the new wine goes directly from stainless steel to bottles. It aged in bottle for 10 months.

THE SCREWCAP SEAL

Hogue Cellars has switched to screwcap seals following its four-year closures study, which found that screwcaps best preserve wine quality in the bottle, keep flavors freshest, eliminate the threat of cork taint, and ensure consistency of flavors.

THE NUMBERS

Brix at Harvest: 22°

pH: 3.35

TA: 0.67 g/100 ml

RS: 1.33

Alcohol: 13.4%

Release Date: January 2005



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