

# 2005 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 2005 Chenin Blanc is medium-bodied with bright aromas and flavors of lemon, melon, mineral, and clover honey. 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

Record low snowfall during the winter led to the threat of drought. Careful water management by Hogue growers led to a successful, high quality season. Warm spring weather was followed by a warmer than normal summer. However, the lack of any extremely hot days in July and August led to excellent fruit quality. September and October were cool and dry, resulting in vibrant aromatics and crisp acids in the white wines. Grapes for this wine came from Andrews, Cervantes, Roskamp, Crawford and Flying M vineyards. The grapes were harvested September 25th through 28th, 2005.

## 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 degrees F with Epernay II and CY3079 yeast. To preserve the intense fresh fruit, the new wine goes directly from stainless steel to bottles. It aged in bottle for 2 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

Appellation: Columbia Valley

Varietal Percentages: 100% Chenin Blanc

Brix at Harvest: 23.7°

Alcohol: 12.8%

RS: 1.74

pH: 3.48

TA: 0.71 g/100ml



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