

No 39007

2017 CALIFORNIA CHENIN BLANC

Chenin Blanc blended with a touch of Viognier

THE PRISONER WINE COMPANY

Our winemaking team works with a family of growers to source a diverse variety of grapes from premier vineyards throughout California. The resulting wines are interesting blends of distinct quality and character.

ABOUT THE WINE

No. 39007 is anonymous, part of a sequence, yet still, without them, the system would crumble. The same holds true for the varietal lots in our Chenin Blanc—each quietly in its place, an integral part of the whole. For No. 39007, we combined Chenin Blanc from Mendocino's Norgard Vineyard, located on the Talmage Bench just east of the Russian River, with a touch of Viognier from Rodgers Vineyard in Napa Valley's Oak Knoll region.

After harvest, the grapes were sent directly to the press. The press fraction was separated from the free-run juice. The varietals were fermented in neutral barrels, stirred every other week, until dryness. The blended wine was aged for 4 months in neutral oak and bottled without fining.

WINEMAKER NOTES

Honey, ripe peach, cantaloupe, golden delicious apple, and floral notes on the nose. Velvety, smooth, full bodied with balanced acidity, bright pineapple, and a lingering finish.

THE BLEND

Chenin Blanc and Viognier

AGING

Aged for 4 months in neutral oak barrels

TECHNICAL DATA

pH: 3.58 | TA: 5.20g/L | ALC: 15.14% | RS: 1.00g/L



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