

2017 CHENIN BLANC PRINCE VINEYARD

A TRADITION OF SUSTAINABLE WINEGROWING

As a fifth generation farm family, sustainable winegrowing is a way of life. We learned early on that to be generational we must be sustainable. As a result, our dedication to improving vineyard practices and health of our surrounding natural environment is how we farm. After nearly 30 years, agriculture continues to be the core of who we are and in 2006 we opened our own winery to show that great wine begins in the vineyard. Our 2017 Chenin Blanc carries on this proud tradition of sustainable winegrowing.

GROWING SEASON

The 2017 growing season marked the end of the drought with heavy winter rainfall that continued into the spring. Due to the rain, timely vineyard practices were crucial and we adapted our cultural techniques to maintain vine balance. Heat spikes during late August to mid-September required close attention to irrigation to ensure vine health. With the given weather, our winegrapes developed the required sugars, but full flavor maturation delayed our harvest. The wait was worth it and the outcome was a vintage that boasts bright and fresh whites with ideal levels of acidity and red wines that are showing good intensity and concentration.

VINEYARD NOTES

One of the many varietals within Prince Vineyard is Chenin Blanc: planted in 1995, 1996, and 2012, in nine separate blocks totaling 92.08 acres. The vineyard is in the Clarksburg Appellation, with an ideal location to maintain the natural acidity and floral bouquet.

WINEMAKER NOTES

Our Chenin Blanc is refreshing and bright with balanced acidity. Fermented to dryness solely in stainless steel, the aromas and flavors of juicy citrus and tart pear shine through with purity.

WINE STATISTICS			
VARIETAL	Chenin Blanc	APPELLATION	Clarksburg
VINEYARD	Prince	ALCOHOL	12%
VINTAGE	2017	WINEGROWERS	LangeTwins Family
WINEMAKER	David Akiyoshi	ESTATE GROWN	



Lodi, California