

WAITSBURG CELLARS



THE AROMATICS

2013 Cheninières

OLD VINE CHENIN BLANC

COLUMBIA VALLEY

The Aromatics may be looked at in musical terms, as a band of skilled artists making beautiful melodies. The 'instruments' are the grape varieties – Chenin Blanc, Pinot Gris, and Riesling. Like many fine tools, they are well-aged, giving richer, rounder tones to their flavors. The 'players' are myself, the winemakers, and the growers – everyone who contributed to the final result. That is in the bottle – a taste of old vine, single vineyard, oak-free deliciousness. These wines express the detail, subtlety and depth rarely found at this price. We hope you enjoy the performance! – Paul Gregutt

VINEYARD SOURCE: Upland Vineyard

BLEND: 100% Chenin Blanc

HARVEST DATE: October 2013

YEAST: Premier Cuvee

MALOLACTIC: None

OAK/SS DETAIL: 100% Stainless

FINING: Bentonite

TA: 6.46 g/L

PH: 3.72

RS: 7 g/L

ALC: 13%

BOTTLED: 4/6/14

RELEASE DATE: June 2014

TASTING NOTE

As before, this was picked at the same time from the same rows as the Chevray, but sorted into greener clusters for this sku. Fermented in all stainless and protected from oxidation, it did not go through malolactic. This shows delicate and detailed scents of jasmine and lily flowers, along with a strong impression of mixed green fruits. Gooseberry, green melon and citrus lead, followed by lighter flavors of apple and pear. Best enjoyed slightly chilled, this is a bracing wine but a bit more open than the 2012 was at this stage.

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.