



2017
CHENIN BLANC
MASSA ESTATE
CARMEL VALLEY

PLACE

Planted in the early 1970's the heritage of the Massa Estate formerly the historic Durney Vineyard, overlook the dramatic mountains of the Carmel Valley located in Monterey County. It is here that own rooted Chenin Blanc vines reside on a sandy loam slope at 1500ft elevation. Dramatic daytime and nighttime temperatures produce wines of tremendous tension and energy.

VINIFICATION

These Chenin Blanc grapes were harvested in the cool morning hours at 22 brix. The grapes were sorted, gently whole cluster pressed and transferred to small stainless steel vessels where they were allowed to settle out at cold temperatures overnight. The juice was then transferred to neutral French oak barrels where the wine was fermented at cool temperatures over a period of 15-26 days. Once the wine was finished with primary fermentation a small sulfur addition was made. The native ML culture in the neutral French oak barrels carried 15% of the barrels through malo-lactic. The wine was allowed to rest on the lees for 11 months before being gently cold stabilized and filtered prior to bottling.

TASTE

The 2017 Massa Estate Chenin Blanc displays white peach, dried ginger and under ripe lychee fruit. The palate has a fleshiness that shows layers of unsweetened honey and brioche. The finish remains refreshing with moderate alcohol and steely/mineral notes all coming through.

APPELLATION

Carmel Valley

VINEYARD

Massa Estate - formerly the Historic Durney Vineyard

CLIMATE

COOL, REGION 1

ACIDITY

6.7 G/L

PH

3.4

ALCOHOL

12.4

