

CHENIN BLANC

VINTED. 2009



DANCING COYOTE

TASTE:

A clean, crisp white wine with elegant flavors of pear, apple and a hint of lime. A wonderful balance of refreshing acidity and clean aftertaste. This grape is truly underrated and overlooked by many.

FOOD PAIRINGS:

Try this wine chilled with fresh, grilled fish or other seafood, such as oysters. A great choice for take-out Chinese food. Or, savor it by the glass with an assortment of cheeses. The perfect wine for the beach or back porch on a hot summer day.

VITICULTURE NOTES:

The Clarksburg appellation is known for its amazing Chenin Blanc, primarily because of its ideal climate. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, allowing warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation to precise pruning techniques, to handpicking at harvest.

WINEMAKING NOTES:

Grapes were hand picked in the morning and gently pressed. Juice was cold settled and fermented cold in stainless steel tanks. The wine was allowed to sit on light lees for several months before racking. The wine was then finished for bottling, never seeing any oak or malo-lactic.

APPELLATION:

Clarksburg

ALCOHOL:

13.9% by Vol.

RESIDUAL SUGAR:

0.70 g/100 mL (%)

PH:

3.31

TOTAL ACIDITY:

6.0 g/L as Tartaric Acid

HARVESTED:

September 2009

BRIX AT HARVEST:

21.6° Brix Average

BOTTLED:

January 23, 2010

PRODUCTION:

218 cases

www.dancingcoyotewines.com