



DE TRAFFORD CHENIN BLANC 1998

VINEYARD BLOCKS

Unusual care has been taken to produce something special from our local workhorse variety. Relatively cool vineyard sites, old vines and careful picking and vinification are the keys here.

VINTAGE CONDITIONS

Harvest date: 9 / 2 / 98 – 23 / 2 / 98 @ 24 – 24.8° balling.

PRODUCTION

The wine was 100% barrel fermented in mostly used (15 % new American) French oak barrels and left on the lees for 7 months to add a creamy richness to the ripe fruit. Bottled on the property with only a light fining and no filtration or cold stabilization.

TASTING NOTES

ANALYSIS

Alc. 14.59 Sugar 2.4 TA 6.2 VA 0.54 pH 3.44 SO2 22 - 93