



**2025 Chenin Blanc
Santa Barbara County**

A fruit forward Chenin Blanc with notes of ripe d’Anjou pear, Golden Delicious apple, lychee, lemon blossom, and oyster shell. Medium-bodied with bright acidity.

SPECS

Appellation:	Santa Barbara County	Aging:	5 months in French oak 500L puncheons
Vineyards:	42% Ernesto Wickenden 58% Mesa Verde	Racking:	Once in February 2026 to blend lots prior to bottling
Clone:	01	Alcohol:	12.8%
Yield:	About 3.5 tons per acre	pH:	3.18
Harvest:	By hand: EW on October 1 st & MV on October 8 th	Total Acidity:	6.5 g/L
Inoculum:	Allegro & ES181	Bottling:	March 23, 2026
Fermentation:	4 weeks in stainless-steel tank & neutral 500L French Oak puncheons	Cases Made:	787
		Price:	\$30