

# VTPR

VinTap - peregrine ranch - River Myst Haven

peregrine ranch

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## **2018 Chenin Blanc by Leo Steen**

VINTAGE: 2018

APPELLATION: Sonoma County

BLEND: 100% Chenin Blanc

WINEMAKING: The 2018 growing season produced another exceptional vintage, a wet spring followed by a mild summer allowed the grapes to mature slowly without heat stress. Though yields were above normal, quality was very good and the healthy canopies maintained a high acidity level. Further to preserve the high natural acidity that defines this wine, we hand picked our Saini Chenin Blanc on September 7th and 8th at 21.0. After gently breaking the berries, the grapes underwent 2 to 3 hours of skin contact prior to pressing. The wine was fermented in stainless steel using indigenous yeast for approximately one month until complete dryness.

CELLAR NOTES: 90% of the wine was transferred to neutral French oak, with the remaining 10% placed in a concrete egg, with both aged for five months on fine lees. The final wine was blended in tank in March.

TASTING NOTES: This wine has alluring weight and richness, a silky texture and subtle aromas of Bosc pear, white pepper, chamomile, and lemon peel. The palate offers a medley of beeswax, lemon salt and almond notes that carry through to a lingering refreshing finish.