



LEO STEEN 2010 DRY CREEK VALLEY CHENIN BLANC

RELEASE DATE

JULY 2010

PRODUCTION

408 cases of 750 ml

VINEYARD

After years of searching for just the right Chenin Blanc to work with, I found what I was looking for in the 30-year-old vines of Saini Farms in Dry Creek Valley. Planted in sandy loam soils on an old river bottom site, these dry-farmed vines produce grapes that capture the fresh, enticing purity that can be achieved when Chenin Blanc is grown with care and respect.

HARVEST

Our Chenin Blanc came in on September 23, at 22.3° Brix. 2010 was one of the coldest growing seasons in decades, and the long hangtime allowed the grapes to gain added complexity, while maintaining perfect acidity.

FERMENTATION

Whole-cluster pressed. Fermented cold in stainless steel for approximately 30 days to complete dryness.

CELLAR NOTES

Transferred to neutral French oak for three and a half months of aging on fine lees. Blended in tank. Bottled in mid-February, 2011.

TECHNICAL NOTES

Alcohol: 13.5% by vol.

pH: 3.36

Total acid: 6.7 g/L

Malolactic fermentation: 28%

TASTING NOTES

Pale straw color with green reflections. A lovely nose, with aromas of apple, Anjou pear, white jasmine tea and hints of peach and nutmeg. On the palate, orchard fruit and citrus layers mingle with green tropical elements, all supported by crisp, acidity, enlivening minerality and delicate white flower notes.

VISION

In many ways, it is only fitting that the centerpiece of my winemaking efforts is a bone-dry Chenin Blanc. Steen is my family's middle name, and it is also the South African word for Chenin Blanc. I have long been fascinated by this sleek and elegant varietal, and sought out the oldest Chenin Blanc vines in Dry Creek Valley to work with. In the winery, my goal is to be true to the varietal and craft a fresh, lively wine with the ability to complement an array of modern cuisine.