

WINEENTHUSIAST

91 Points
EDITOR'S CHOICE

CEDERGREEN CELLARS

2017 CHENIN BLANC-old vine

TASTING NOTES:

Floating on air and water, our dry Chenin Blanc balances minerality with aromas of D'Anjou pear and Jamaican ginger. Piercingly fresh yet succulent, this wine pairs well with Dungeness crab and grilled fish. Hand harvested, hand sorted, stored and stirred on the lees to promote mouth feel and creaminess.

VINEYARD- Solstice Vineyard, Prosser, WA-
Columbia Valley

FERMENTATION- Barrel fermentation in
500 liter puncheon.

CONTENTS- 100% Chenin Blanc

CASES PRODUCED- 224

RELEASE DATE- 6/1/2020

STATISTICS-

Alcohol- 13.8%

T.A. - .87

pH- 3.20

RS- .3 grams/L



CONTACT-

425-827-724
info@Ceder-
greencellars.-
com