



# Cima Collina

- CARMEL VALLEY -

## HELLER CHENIN BLANC

2017

SIP Certified by *Sustainability in Practice*

### APPELLATION

Carmel Valley AVA

### VINEYARD DESIGNATION

Heller Vineyard

### VARIETALS

100% Chenin Blanc

### HARVESTED

October 25, 2017

### AGING

Neutral French & Acacia barrels

### ALCOHOL

12.7%

### BOTTLED

January 11, 2018

### PRODUCTION

50 cases

### WINEMAKER

Annette Hoff Danzer

### SUGGESTED RETAIL PRICE

\$26

**VINEYARD NOTES** — Winemaker Notes It has been my dream throughout my wine production career to make Chenin Blanc. I have long loved & respected the wines of Vouvray and my time in Monterey has only spurred my interest in the grape as there are areas in our lovely region that would be perfect for this varietal. Chardonnay is largely grown now in places where Chenin Blanc or Gewurztraminer formerly grew so it is a rare opportunity these days to be able to produce a wine from this varietal.

This year an extraordinary opportunity fell into our laps—we were able to purchase fruit from Heller Estate in upper Carmel Valley. This estate—when it was owned by the Durneys—was established in the 1960's and most of the "old vines" growing now were planted in the early 1970's. Not only was this a chance to finally make a Chenin Blanc but also to produce one from old vines that have been grown organically all of their lives!

Chenin is grown prolifically all over the world for different reasons as it is an incredibly versatile varietal. It is grown to be blended into low-end table wines, made into a variety of styles of still wine, fermented into sparkling wine, dessert wine and is even a favorite varietal for spirits distillation. I prefer a dry wine with sparkling acidity around the edges and this wine is just that. It has flavors and aromas of green plums, green herbs, fresh pears, honey, anise & granny smith apples and will pair well with a variety of foods or is just as enjoyable on its own. I think I'm in love...

**PRODUCTION NOTES** — We brought in 2.05 tons of this varietal on October 25th. The grapes were whole cluster pressed, the juice chilled & then it was fermented slowly in a small stainless steel tank at cool temperatures. After fermentation it was racked to old French oak and acacia cooperage.