

## BANJO WINE CO.



**2018 *Chenin Blanc*** - The nose begins with aromas of gun flint and danjou pear that makes way for honeyed green fruit, white melon, and sourdough. On the palate, the entry is almost hoppy with notes of beeswax, jackfruit, and dried orange peel. While there is a layered effect of tannin that offers a nice grip and texture, there is no bitterness or harshness to the tannins that can be seen in some orange wines. The finish lingers with notes of lemon zest and grapefruit rind.

Vineyard Notes: Heringer Estates Vineyard in Clarksburg AVA, certified sustainable, progressive fourth generation family vineyard, cooling breezes from Sacramento Delta, similar in growing degree days to St. Helena

Tech Notes: Picked at 19.8 Brix, 20 days skin contact and ferment, whole cluster press, 7 months in neutral French oak, stirred 2x month on lees, ML dry, no SO<sub>2</sub> or any other adds, unfinned and unfiltered, 11.9% ABV, 120 cases produced. Retail: \$26