



adroît.

chenin blanc

first press

2019

vineyard
vista verde

region
paicines

soil
gravelly loam with
limestone fractures

farming
sustainable
15+ years vine age

varieties
chenin blanc

fermentation
native yeast fermentation
in neutral barrique

aging
aged 11 months on
fine lees in neutral
barrique

numbers
abv 13.3
pH 3.26
TA 8.10
SO2 50

production
102 cases

the journey

adroît is an expedition into California's underappreciated winegrowing regions and grape varieties. Winemaking is non-interventionist. Production is extremely limited.

There just isn't much acreage of these grape varieties in California. But there really, really should be.

paicines

Just south of Hollister and originally part of Monterey County, San Benito County is home to the United States' largest stretch of limestone soils for viticulture. One of the oldest and most storied winemaking regions in California, its full potential for fine winemaking still remains largely untapped. San Benito is arguably the best-kept winegrowing secret in California. Paicines is a complex network of winding corridors and valleys running along the Gabilan Mountain Range.

élevage

Hand-harvested at night. Upon entering the winery, the clusters were hand-sorted prior to a slow, whole cluster pressing.

A native yeast fermentation takes place in neutral barriques. A small portion of the wine is filtered and sulfured prior to fermentation completing, retaining about 2 g/L of residual sugar. The wine is aged on fine lees in neutral barriques. After 11 months, the wine is racked and bottled unfiltered and unfiltered.

tasting notes

Fresh pear, lemon zest, yellow apples, and a distinct clay minerality. The small amount of residual sugar takes 'the edge' off Chenin's telltale acid, rounding the mouthfeel while not contributing any sense of sweetness.