

Minus Tide

2019 Chenin Blanc

Buddha's Dharma Vineyard, Mendocino



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Chenin Blanc

Tasting Notes: Poised, mouthwatering, and crisp, this dry Chenin Blanc has notes of pear, quince, lemon custard, and sourdough. With a delicious ocean breeze salinity, it is both light on its feet and textural, with excellent midpalate acid. A mineral-driven, flinty wine, it has elegant lift and length.

The Vineyard: Buddha's Dharma Vineyard - Talmage, Mendocino County AVA

Originally planted in 1944, Buddha's Dharma is a 76-year-old vineyard located in the Talmage region on the eastern edge of the Ukiah Valley. With sandy loam soils, this unique site is organically dry farmed. It is owned by the City of Ten Thousand Buddhas, a Buddhist monastery, and sits on a west-facing gradual slope.

Winemaking: Native yeast. Whole-cluster pressed. Fermented in neutral French oak puncheons. Aged in neutral French oak for 11 months. Unfined and unfiltered.

Vintage: 2019 was a long, cool growing season, allowing for excellent hangtime and flavor development at moderate Brix.

Technical Details:

Composition: 100% Chenin Blanc

pH: 3.4

TA: 5.8 g/L

Brix at harvest: 19.5

Alcohol: 12.5%

75 cases produced

SRP: \$29