

TOOTH+NAIL

2022 Destinata Chenin Blanc

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. *The epitome of freshness and vibrancy—pour now, live for today.*

Winemaking

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. The fruit was hand harvested from Wilson Family Vineyard in Clarksburg on September 13, 2022. The Clarksburg AVA is situated in the delta region of Northern California, where the Chenin Blanc grape has thrived for decades. After whole cluster pressing, the wine was fermented in a mix of stainless steel (50%), neutral French oak (30%) and a concrete egg (20%) to cultivate multifaceted textures and expressions. Each component was aged separately for eight months prior to blending, and the wine was bottled unfinned and unfiltered to capture maximum freshness.

Tasting Notes

The 2022 Chenin Blanc is vivid out of the glass with fresh aromas of citrus, pear, peach, ginger and star anise. A high-energy citrusy mouthfeel is loaded with nectarine, quince, green apple, honeycomb and hints of ocean salinity. Vibrant acidity dances with a touch of creaminess on the palate, all finishing with electric purity and length. A stunning rendition of Chenin Blanc, California's enduring alternative white.



Appellation: Clarksburg

Harvest Dates: September 13, 2022

Aging: 8 months in stainless steel, neutral French oak and concrete

Alcohol: 14%

pH: 3.35

TA: .70 g/100 ml

Production: 375 cases

