

OUTWARD

2022 Shell Creek Vineyard Chenin Blanc

vineyard

Planted in 1971, Shell Creek Vineyard is among the first vineyards planted in San Luis Obispo County. The vineyard is located in the Paso Robles Highlands District and is organically farmed by the sixth generation Sinton family of California farmers. Since 2013, Daniel Sinton has been carefully overseeing the Shell Creek Vineyard and cattle of the Avenales and Canyon Ranches.

This remote vineyard sits beneath limestone cliffs featuring marine fossils after which the vineyard was named. Though located in a warmer part of the Paso Robles area, the climate also provides wide diurnal temperature shifts that drastically cool the vines overnight.

winemaking

The 2022 Shell Creek Chenin Blanc was harvested on August 20, 2022. The grapes were foot-stomped and soaked on the skins for 24 hours before pressing. The juice was then settled overnight and racked to neutral oak barrels where it underwent a native yeast fermentation.

Once fermentation was complete, the barrels were topped up and aged for 10 months without disturbing the lees. Minimal sulfur was added for stability before bottling without fining or filtration in July 2023.

tasting notes

The 2022 Shell Creek Chenin Blanc features notes of dried apricot, wild honey, and golden raisin, while a constant backbone of minerality upholds its freshness. The additional time in barrel compared to our Cat Canyon gives this Chenin a richer mouth feel and more developed fruit character.

details

- composition: 100% Chenin Blanc
- cases produced: 192
- harvest Brix: 19.2
- alc: 12.0
- pH: 3.39
- TA: 6.4 g/L
- RS: 0.1 g/L