

# OUTWARD

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## 2023 Shell Creek Vineyard Skin-Contact Chenin Blanc

### vineyard

Planted in 1972, 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 Chenin Blanc was harvested by hand at 19.3 Brix. The grapes were 100% de-stemmed and fermentation was carried out with native yeast on the skins for 10 days. The ferments were then pressed to tank, the wine rested in tank for one night, then was moved to neutral oak barrels where it underwent a native malolactic fermentation.

After 6 months in neutral oak, the wine was bottled with minimal sulfur and without fining or filtration in March 2024.

### tasting notes

The 2023 Shell Creek Skin Contact Chenin Blanc oozes with ripe apricot, jasmine, candied ginger, and hints of almond. The mouthfeel balances both richness and structure from the time on the skins.

### details

- composition: 100% Chenin Blanc
- cases produced: 48
- harvest Brix: 19.3
- alc: 12.3
- pH: 3.68
- TA: 5.1 g/L
- RS: 0.1 g/L