

# ***CEDERGREEN CELLARS***

## ***2018 CHENIN BLANC-old vine***

### ***TASTING NOTES:***

*Floating on air and water, our dry Chenin Blanc balances minerality with aromas of D'Anjou pear and Jamaican ginger. Piercingly fresh yet succulent, this wine pairs well with Dungeness crab and grilled fish. Hand harvested, hand sorted, stored and stirred on the lees to promote mouth feel and creaminess.*

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***VINEYARD-*** Solstice Vineyard, Prosser, WA  
Columbia Valley

***FERMENTATION-*** Barrel fermentation in 500 liter puncheon.

***CONTENTS-*** 100% Chenin Blanc

***CASES PRODUCED-*** 200

***RELEASE DATE-*** 9/1/2021

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### ***STATISTICS-***

*Alcohol-* 13.8%

*T.A. -* .8

*pH-* 3.37

*RS-* .025 grams/L



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