

RUSSELL JOYCE  
CHENIN BLANC  
2023

## TECHNICAL DATA

<b>APPELLATION</b>	CHALONE		
<b>VINEYARD</b>	RODNICK FARM		
<b>BRIX</b>	22.4	<b>PH</b>	3.32
<b>ALCOHOL</b>	13.5%		
<b>PRODUCTION</b>	216 cases ( 12x750ML )		
<b>UPC</b>	8 95627 00222 9		



## PLACE

Rodnick Farm is a certified organic vineyard located in the Chalone AVA on the western slopes of the Gabilan Mountains at 1600-1900 ft. This area experiences a high desert climate along with influences from Monterey Bay. This combination creates an ideal growing climate where extreme day to night temperature swings allow for a longer, more concentrated maturation of grapes. The unique soil combination of limestone and decomposed granite provides excellent drainage required for deep roots and healthy vines.

## WINEMAKING

- Fruit was hand harvested and foot-treated to break the berries and allow the juice to come in contact with the skins for 4 to 6 hours.
- Fermented with native yeast in neutral French oak barrels.
- 100% native malolactic fermentation.
- Aged on the lees undisturbed for 6 months before bottling unfiltered & unfined.
- 15ppm free SO<sub>2</sub> was added only prior to bottling in order to preserve freshness.

AROMA quince, orange peel, red apple skin, honey, chamomile

PALATE bone dry, golden apple, verbena, chalk, minerality