

# ZAH WINES



## 2018 CHENIN BLANC

The inaugural vintage of **ZAH WINES** is a release of Chenin Blanc from Wilson Vineyards in the Clarksburg Appellation of California. The wine is produced naturally and the fruit is organically farmed at Woods Ranch.

### TECHNICAL DATA

Harvested Sept. 3, 2018 at 20.0°Brix  
TA – 6.7g/L  
pH – 3.22  
12.0% Alcohol  
Cases produced: 91

### WINEMAKING

The Chenin Blanc was hand-picked in the early morning to preserve the fruit's expression. It was gently whole cluster pressed and underwent native fermentation in neutral French oak barrels. An ambient temperature of 60°F was maintained to protect the delicate aromas, becoming bone dry after 30 days. Bâtonnage was done monthly to suspend the settled yeast imparting texture and aroma. To add more depth and complexity, the wine went through 50% malolactic fermentation. This enhanced the mouthfeel while still maintaining its acidity.

### TASTING NOTES

This vibrant Chenin Blanc offers a nose of citrus, minerality, and lemon peel. The bâtonnage and partial malolactic provides a velvety body. On the palate, the racy acidity is balanced by flavors of citrus and grapefruit, maintaining a bright, elegant finish.

### FOOD PAIRINGS

Excellent as an apéritif and a great companion with oysters and seafood. An exquisite complement with fried chicken and spicy cuisines.

