



WINE:

2024 ESTATE CHENIN BLANC

PRODUCTION:

138 CASES

VARIETAL COMPOSITION:

100% CHENIN BLANC

SOIL PROFILE:

PLEASANTON LOAM

ALCOHOL:

14.0%

FRENCH OAK AGING:

11 MONTHS

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TASTING NOTES

Sourced from our innovative Research Block, the 2024 Estate Chenin Blanc opens with an inviting bouquet of Meyer lemon curd, lime zest, and white peach, accented by crisp green apple and delicate white florals. Subtle notes of confectionary spices and marzipan weave through the nose, adding a soft, creamy dimension without overpowering the delightful and bright fruit notes that take center stage.

On the palate, bright, mineral-driven acidity gives the wine focus and lift with your first sip. The midpalate broadens with a round and plush texture, with notes of vanilla, ripe orchard fruits and honeysuckle blossoms. Citrus-driven freshness and delicate oak yield a complex and multi-layered wine that is fresh, textural, and expressive.

DRINKING WINDOW

This is the second vintage of Estate Chenin Blanc produced at Larkmead Vineyards. Its approachable charm makes it perfect to enjoy now, though depth and complexity will grow with several years of aging.

The label artwork, painted by our proprietor, Kate Solari Baker, is inspired by the regal Queen Anne's Lace and native grasses that are found across our CCOF certified organic vineyard.

DRINK NOW AND FOR THE

NEXT 2-5 YEARS