

2009 Chenin Blanc, Late Harvest Meyercamp Ranch

At over 60 years old, our Chenin Blanc vines produce a very small amount of rich and flavorful fruit. We decided to allot about 1 acre of vines to the Late Harvest program. After spending an extra 35 days hanging on the vines, the yield was less than 1 ton. The fruit (nearly raisins at this point) was pressed and fermented down to 10% sugar. Slightly sweet, our Late Harvest Chenin Blanc showcases the flavors of the tropics with a hint of lemon tart and a clean, crisp finish. Served chilled, this is a refreshing glass of wine that pairs well with a warm lemon tart or fruit cobbler.

- 56 cases produced.*
- Harvested on October 17th 2009*
- Brix at harvest 38*
- TA.84*
- PH 4.17*
- Alc. 13%*
- RS 10%*
- Retail \$20*