



*2006 Chenin Blanc  
Meyercamp Ranch*

*We sourced the fruit for this wine from vines planted in 1948. The three acre vineyard is carefully tended to by our team throughout the year and yield's about 6 tons annually. The fruit is harvested at first light and whole cluster pressed to tank for cold settling. The juice is then barrel fermented and aged sur lie for 8 moths in neutral French oak barrels. About 30% of the wine is put through Malolactic fermentation to round out the acid and add another layer of complexity to this wine.*

- *360 cases produced.*
- *Harvested on September 11<sup>th</sup> 2006.*
- *Brix at harvest 23.5*
- *TA .68*
- *PH 3.37*
- *Alc. 14%*

*Pope Valley Winery  
6613 Pope Valley Rd.  
Pope Valley, CA 94567  
Phone - 707-965-1246  
Fax - 707-965-3245*