

# LOLA

## - ARTISANAL SERIES CHENIN BLANC - ST. HELENA, CALIFORNIA



Our 2019 Chenin Blanc comes from 45-year old vines on land planted in 1974 just north of the town of St. Helena in Napa Valley. The soil is bale clay on a slight east slope drainage towards the Napa River. The grapes are very small and concentrated on loose clusters formed with a California sprawl canopy to allow for maximum airflow and even ripeness of the individual berries. We picked at 22.5 to 23 Brix, 3.3pH on September 19, to preserve natural acidity and vibrancy. The grapes are then whole cluster pressed and the juice allowed a native cool fermentation to dryness in neutral to 3-year old barrels maintaining temperature throughout at under 72 degrees. This wine was racked once at bottling and had minimal SO2 additions of under 35ppm total from harvest to bottling. The resulting wine is fresh, bright and crisp with a hint of mature oak tannin on the palate and aromas of Jasmine, Pear and Apples. 130 cases produced.

The LOLA Artisanal Series is a collection of small lots made in the most natural way possible - native yeast fermented, neutral oak aged, unfiltered and unfined. These wines are meant to reflect the true varietal expression of our California coastal terroir. They are meant to provoke thought and provide understanding into how nature intended the fermentation of grapes to be.

<b>Vintage:</b>	2019
<b>Harvest Date:</b>	September 20th
<b>Fermentation:</b>	Whole cluster pressed, native yeast fermented at 74 degrees for 12 days
<b>Fermentation Method:</b>	Fermented in barrel
<b>Aging:</b>	80% Neutral French Oak, 20% in 3-yr old barrels for 5 months
<b>Bottling:</b>	March 2020
<b>Alcohol:</b>	13%