



Sourced from some of the last acreage of Chenin Blanc in the Napa Valley. Whole cluster pressed and racked to naturally ferment in seasoned French acacia. Fermentation at 55f preceded gently over the ensuing 3 months, then racked clean to bottle in February 2023.

Mineral and melon tones lift and widen providing just enough acid quelch to keep things interesting.

Delicate with compelling balance. Lifted fruit, while detailing restraint.

190 cases produced.



All hand crafted in ridiculously small quantities.
Since 1904. Fifth Generation.
Calistoga, Napa Valley.