

Ehrhardt Estates

2005

Chenin Blanc

VINTAGE	2005	BRIX AT HARVEST	21.35
APPELLATION	Clarksburg	ALCOHOL	13%
COMPOSITION	90% Chenin Blanc 10% Chardonnay	RESIDUAL SUGAR	.9
CASES PRODUCED	500		

THE VINEYARD

Our vines are grown in the alluvial soils of the Sacramento Delta, giving this wine tremendous body and complex flavors. Harvested at night when cold (55°F) and immediately delivered to the winery for pressing. Chilled overnight (38°F) and racked to the fermentor. Cold fermented for six weeks at 48°F to 52°F.

TASTING NOTES

Light and soft in the mouth with crisp acid balance. Aroma of pear and honeydew melon with a light note of honey. A distinctive wine that reflects the quality of Clarksburg appellation and the care of the fourth generation of the Herzog family's farming ability.

AGING

The wonderful honey flavors continue to develop a wonderfully smooth, well balanced wine, with a patina of ripe pear. As such, if one prefers the fresh, youthful aromas the wine should be enjoyed within 24 months of the vintage; if one enjoys the patina that develops with age then the wine will age gracefully for 3-5 years.

FOOD PAIRING

Chilled, this wine goes well with fruit and cheese as an aperitif. A versatile wine to enjoy with any chicken, fish or oriental cuisine. When the wine is warm, it has a full flavor that compliments lamb, game and red meats.

AWARDS

2008 Fingerlakes International Wine Competition - **SILVER**