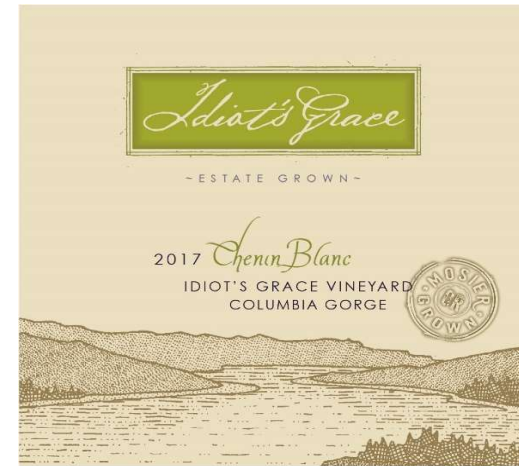


Variety:	Chenin blanc (100%)
Origin:	Idiot's Grace Vineyard (Mosier, OR, USA)
Grower:	Brian McCormick
The Site:	Cobbly benchland, shallowly loamy, warped slightly north and overlooking the Columbia River. Certified organic.
The Vintage:	Spring a saner season (than '15 or '16), with good moisture; then summer stacked on abundant warm, dry days culminating in the dreary dreamlike skyscape as the Gorge's Indian Creek fire burned. Cool, lovely conditions returned prior to white grape harvest, interspersed with some rain—a balm for tattered nerves, and welcomed even by the vines.
Harvest:	Picked (by hand, in perfect conditions) and pressed on September 28, at 22.1 degrees Brix
ABV:	14.5%
A Few Words:	The block was established in 2012, and is presently the only planting of the variety (that we know of) in the Gorge.



Idiot's Grace
Chenin blanc
 2017
 Columbia Gorge

Fermentation, Upbringing and Bottling

Harvested cool, fine fruit, and pressed whole bunches
 After settling, juice was decanted to large barrels and fermentation was detected several days later.
 The wine was slow to finish, sleeping sweetly through its first winter.
 Assembled the following January, and bottled in April. 86 cases produced.

A Few More Words...

Chenin can be a loveless thing (when cropped hard or mislocated) but it casts a deep spell in caring hands, especially where the literal gives way to the figurative: when the fragrance unexpected lifts and teases, and refracts—scattering itself in greens and yellows on the walls of your mind, the best evoking perhaps a cool glade or some damp meadow, with flecks of morning sun and a sudden sense of wellbeing.

Idiot's Grace