

<b>Variety:</b>	Chenin blanc (100%)
<b>Origin:</b>	Idiot's Grace Vineyard (Mosier, OR, USA)
<b>Grower:</b>	Brian McCormick
<b>The Site:</b>	Cobbly benchland, shallowly loamy, warped slightly north and overlooking the Columbia River. Certified organic.
<b>The Vintage:</b>	An early spring gave way to a summer of somewhat erratic weather. First grapes came off early, but the season had calmed and began to stretch, giving an unhurried harvest season.
<b>Harvest:</b>	9 September, 2016 (22.1 degrees Brix)
<b>Lab:</b>	pH: 3.43, 13% ABV
<b>A Few Words:</b>	Chenin is mercurial. My favorite examples have an atmospheric quality, an elusiveness that seems uncommon in domestic bottlings. We are still watching to see how the grape will reveal itself here, but it has so far not wanted for ripeness.

## Fermentation, Upbringing and Bottling

Feral ferment (ML, too), conducted at ambient temperatures. Yeast retired with 2.09 g/L sugar remaining. Raised in old and new large-format barrels. Bottled 8 June, 2018; 75 cases produced.



## Idiot's Grace Chenin Blanc 2016 Columbia Gorge AVA

The block was established in 2012, and is the only planting of the variety (that we know of) in the Gorge.