

# 2024 CHENIN BLANC

Washington grown. Okanagan made.

Our Plume 2024 Chenin Blanc was crafted in response to an extreme cold weather event in January 2024 that devastated our 2024 harvest in our Boucherie vineyard. The vines survived and our Clone 220 Chenin will return for harvest 2025.

## FIELD NOTES:

This Chenin Blanc was sourced from the sun-drenched vineyards of south-central Washington, where warm days and cool nights create the perfect conditions for vibrant Chenin Blanc wines. Harvested from 40-year-old vines planted in 1980 and 1981 in the Horse Heaven Hills AVA, situated in the heart of the Columbia Valley.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	6.48	3.4	0.5 g/L

## WINEMAKER NOTES:

Fruit was selectively hand-harvested to ensure exceptional quality. Once received it was gently whole cluster pressed, cold settled, racked, and separated for fermentation. Concrete egg fermenters (40%) and neutral French oak (30%) were used to enhance texture and complexity while a portion was kept in stainless steel (30%) to preserve fresh aromatics.

## TASTING & PAIRING NOTES:

Breathtaking and balanced. Vibrant aromas of peach and lime zest lead to flavours of juicy apricot and honey, balanced by refreshing acidity and soft minerality. Pair with fresh sashimi and pickled ginger or a coconut pineapple poké.

# PLUME

