



PACIFIC RIM
Hahn Hill Vineyard Chenin Blanc
Washington

Area of Production:

Hahn Hill Vineyard, Yakima Valley, Washington.

Soil:

Wind-blown loess on basalt bed rock.

Grape Variety:

100% Chenin Blanc.

Production Technique:

Our Chenin Blanc grapes are sourced from the venerable Hahn Hill Vineyard planted in 1968. The Chenin juice is fermented at cold temperatures (50F) for 30 days and arrested at about 8 g/L by cooling the tank (32F). The wine is then aged in stainless steel tanks for 8 months prior to bottling. No oak, malolactic or lees aging is used to preserve the freshness of the Chenin fruit.

Characteristics:

Color: Pale straw.

Bouquet: Floral.

Taste: Key lime and melon.

Alcohol Content: 12.9%.

Total Acidity: 8 g/L.

Residual Sugar: 9 g/L.

Ideal with fresh pastas, cheeses and salads. Delicious with dishes with a little spice.

