



## 2024 CHENIN BLANC

### Vintage Notes

With a pale yellow hue, inviting aromas of Meyer lemon, honeysuckle, and white pear, this latest release of our fan-favorite Chenin Blanc is hard to resist. On the palate, it's all about balance, bright acidity, a smooth medium body, and layers of tangerine, ripe pineapple, and honeysuckle that carry through a long, clean finish. A go-to for sunny days and anything with a little spice.

### Vineyard

McCormack Family Vineyard is located in the Clarksburg AVA. They have been farming 600 acres in the Delta region along the Sacramento River for five generations. Fog and cool breezes from San Francisco Bay keep the area quite cool, enabling production of high quality white grape varieties.

### Winemaking

The grapes are carefully harvested and sorted, then separated from their stems and gently crushed. After a light press, the juice is allowed to settle naturally. Fermentation occurs at cooler temperatures in stainless steel tanks, progressing until it is nearly dry. Once fermentation is finished, the wine is moved to mostly neutral French oak barrels, where it undergoes sur lie aging. It is stirred bi-weekly until bottling, which helps to build a smooth, rich texture. Meanwhile, malolactic fermentation is purposely avoided to preserve its crispness and delicate balance.

### The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.

- Blend: 96% Chenin Blanc, 4% Riesling
- Harvest Date: September 3, 2024
- Brix at Harvest: 20.4
- TA: 6.36g/L
- pH: 3.39
- Alcohol: 11.9%
- Cases Produced: 675