

Haarmeyer

WINE CELLARS

2018 Calaveras Chenin Blanc

Vineyard: Rorick Heritage Vineyard

Rorick Heritage vineyard is one of the most fascinating vineyards for me. It was originally surveyed during the gold rush and copies of that survey are stored on the property today. They did not find any gold but they did find limestone out-croppings jutting up from the valley floor, surrounded by decomposed schist, which constitutes the hillsides on each side of the valley. The vineyard was first planted to Cabernet and Chardonnay. Although we may have grown a bit tired of the Cab/Chard domination in California, it is worth noting that these blocks were own-rooted and the chardonnay is of Wente origins. About twenty years ago, the Stevenot folks planted the surrounding hillsides with Zinfandel, Syrah, Viognier and other sun loving Rhone varieties. In 2012 Matthew Rorick and his family purchased the vineyard; all 70 planted acres of it, and began rehabilitating it. There are two blocks of Zinfandel. We have worked with both and have decided that lower block suits us best because of the higher acidity.

The Cellar:

Foot trodden, basket pressed and fermented in neutral Francois Freres 500L puncheons with naturally occurring yeast. Sur lie for 17 months until bottled without fining or filtration. Minimal effective sulfur: 20 ppm at bottling.

The Numbers:

Picked August 23

17 Brix

3.2 pH

Native yeast fermentation

Bottled February 8, 2020

10.47% ALC