

# Haarmeyer

## **St. Rey en Foudre - Chenin Blanc - 2019**

Vineyard: Wilson Vineyards

This site is deep in the Clarksburg AVA on Merritt Island where the soils are silty clay loam and the warm climate is tempered by a consistent marine breeze coming off of the adjacent San Francisco/San Pablo Bay. The parcel was planted to Chenin Blanc in 1998, trained to bilateral cordon and farmed organically.

The Cellar:

The clusters were foot trodden and basket pressed. The juice was exposed to oxygen and racked to tank for an ambient cellar temp overnight settle. The next day it was racked into a French oak oval shaped 10HL cask where it fermented spontaneously and without any corrections to chemistry or any added nutrients. Malolactic fermentation was also spontaneous. The wine spent nearly one year sur lie, no stirring, and was bottled without fining or filtration. No sulphur was added until bottling at a rate of 20ppm. The finished wine has zero free sulphur.

The Numbers:

Picked August 29, 2019

3.3 pH

18.7 Brix

Bottled 110 cases on August 21, 2020