

MOSHIN VINEYARDS



TECHNICAL DATA

Barrel aging:	5 months French only, neutral
Harvest Date:	8/19/22
pH:	3.34
TA:	6.5 g/l
Alcohol:	13.6%
R.S.:	Dry < 0.01%
Production:	275 cases

Chenin Blanc Green Valley Vineyard

VINTAGE:
2022

VARIETAL COMPOSITION:
100% Chenin Blanc

APPELLATION:
Solano County, California

VINEYARDS / WINEMAKING:

Sourced from a four acre 40-year old vineyard, 20% of the grapes are destemmed and soaked for two hours to impart a nominal amount of skin contact then pressed with the remaining 80% whole cluster grapes. The juice is then barrel fermented with native yeast, undergoes complete malolactic fermentation and is aged in neutral french oak for five months.

TASTING NOTES:

Experience aromas and flavors of lemon curd, chamomile tea, green apple and hints of grapefruit with bright minerality. Lovely texture that fans out over the palate finishing crisp with juicy lingering citrus flavors.

MOSHIN VINEYARDS
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