

BIRICHINO



Coco with barrel, Harvest 2014

2014 MONTEREY CHENIN BLANC

In 2014 we produced nine barrels of a second *chenin* from a teenaged block on shale, decomposed granite and clay near our *malvasia* in Monterey.

Picked in the early hours of August 30th, after gently pressing and settling the juice overnight we fermented this in stainless with indigenous yeast. Compared to our 2014 Jurassic Park Vineyard bottling, this one is ML negative, and has a little higher acidity and also a little counterbalancing residual sugar; about 6 grams.

The Monterey bottling is a little more floral, a little less crunchy minerals, yet still with a definite electricity to it, and added richness from eight months *sur lie élevage* in a higher proportion of 4 neutral French barrels to 5 stainless, a difference again from our preference for almost all stainless for Jurassic Park. We've left a bottle of the Monterey chenin open on the bar for a week, and it is still very pretty and fresh which we take as a positive indication that it, too, has legs and room to run yet. Alc. 13.0%, pH 3.14, TA: 7.3 g/l.

-Alex and John

Release Date: Spring 2016
Composition: Chenin Blanc
100%
Appellation: Monterey
Case Production: 152cs