

# TOTOL BLANCO 2016

*CHENIN BLANC & FRENCH COLOMBARD / VALLE DE GUADALUPE*



**Production:** 98 cases

**Varietal:** 80% Chenin Blanc  
20% French Colombard

**Barrel Aging:** None

**Serving Temperature:** 50F / 10C

**Pairings:**

- Oysters and other shellfish.
- Fish and seafood.
- Fruits and young cheese.
- Light pastas
- Spicy dishes.

## Color:

Bright straw color with golden hues on the rims.

## On the Nose:

Honey, white flowers, orchard fruits predominantly pears and apricot.

## On the Palate:

Crisp and bone dry with a fresh acidity that accentuates the underlying minerality and vibrant citrus flavors

## Tasting Notes:

Fresh & crisp, the wine showcases flavors of honey, peach as well as citrus notes reminiscent of freshly shaved lemon peel. An ideal wine to enjoy during the warm summer months, it pairs seamlessly with raw seafood and spa cuisine.

## Vineyard Notes:

Grapes sourced from a vineyard in Valle de Guadalupe, located at the foot of a hill where morning fog is common during the spring and summer months. Both the Chenin Blanc and the French Colombard are harvested at the same time on August 4th. While this is a bit early for colombard, the lower maturity level insures a bit more acidity and contributes to its brightness and floral notes

## Winemaking:

Hand harvested in the early morning hours using small bins, the clusters were hand selected then de-stemmed and gently pressed. The grape must was then cold settled and racked off its sediments into temperature controlled 1,200 liter bin tanks. Initial fermentation is induced at a lower temperature using a strain of yeast that focuses on aromatics. At the halfway point a second yeast is added which brings out the orchard notes in the wine and dries it out.

Prior to bottling, the wine is cold settled post fermentation for 2 months in stainless steel tanks to allow for further separation of sediments and stabilization.

