

# INNATE WINES

## 2019 CHENIN BLANC

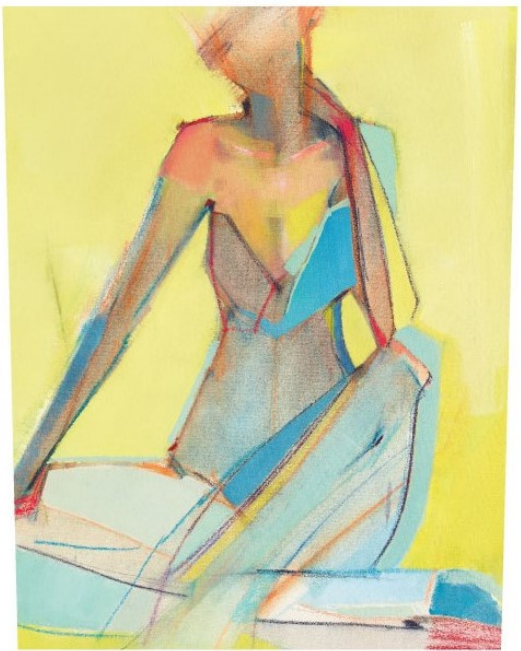
### Jurassic Park Vineyard : Santa Ynez Valley

#### SOURCE

Sitting at just over 1,000 feet, Jurassic Park Vineyard remains planted to its original own rooted vines planted in 1982. The rolling hills have a continuous cool pacific breeze, and are composed of very low vigor, low nutrient, and highly drained soil of sand and loose sandstone. The vineyards name plays tribute to the fossil rich soil. The low nutrient growing environment and old gnarled vines produce natural low yields and small berries. All together this special vineyard produces Chenin Blanc with a strong textural richness, abundance of acidity, earthiness, and high minerality.

#### VINIFICATION

Picked by hand at night, the fruit was hand cluster sorted at the winery. A few cycles of gentle whole cluster press occurred after which the juice, skins, and stems remained in the press for a few hours. Following this brief skin contact, it was gently pressed directly to a French Concrete Egg and one 12 year old French Oak Barrique. The wine went through a slow native primary fermentation in these vessels. After primary fermentation the Concrete Egg was topped with the barrique which was then no longer needed. The wine underwent native secondary fermentation and remained in the concrete egg on the original lees until bottling. Around two months prior to bottling, a minimal amount of sulfur was added. No other additions or subtractions were made. The wine was never racked except to bottle unfinned and unfiltered



#### NOTES

Ripe peach, honey comb, and pastry crust broadcast from this slightly cloudy wine. Faint hints of honeysuckle, green herbs, and overripe citrus add excitement to the nose. Lively in the mouth, poached pears with ripe stone and orchard fruit are prominent against a medium body and complex texture. Yeasty and earthy flavors with a prominent mineral streak run in concordance with the fruit and linger on the persistent textural finish.

**DETAILS:** WINEMAKER: NATHAN DECAMPS

HARVEST DATE: OCTOBER 9, 2017

BOTTLING DATE: MAY 14, 2020

Alcohol | 12.1%

Residual Sugar | <0.1g/L

