

FOG MONSTER WINES

Wine:	Chenin Blanc
Vintage:	2013
Appellation:	Amador County
Vineyard:	Storey Vineyard
Harvest Notes:	Grapes were sourced from the own rooted dry-farmed Storey Vineyard planted in the decomposed granite soils of the Sierra Foothills in Amador County.
Cellar Notes:	Fruit is transferred whole cluster into T-Bins with a blanket of dry ice and then covered and given a 2 week carbonic maceration. In this time an intracellular fermentation starts, producing a couple of degrees of alcohol. After 2 weeks the bins were foot trodden and then pressed to egg tanks to complete fermentation and for 12 month maturation. In Spring the wines were racked once for clarification before bottling.
Tasting Notes:	The wine has a deep orange/gold colour due to the skin contact, and an intense nose of white fruit and spice. The palate is fresh but dense and surprisingly tight and long.
Aging & Drinking Suggestions:	Serve at 10 to 14 degrees Celsius. Pair with rich seafood, poultry and hard cheeses. Best drinking through 2022.
Technical Notes:	
Soil	Decomposed Granite
Acidity	6,2g/l
Residual Sugar	1,8 g/l
ABV	11,80%
Barrel Maturation	Matured in egg for 12 months
Production (bottles)	1200



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