



# Blue Plate

For over a century diners across the nation have been offering up these “blue plate specials” as a testament to the idea that a serious meal doesn’t have to cost dearly, and we deliver that tradition to your table in a bottle of wine. Every glass of blue plate wine celebrates the time-honored American ideal of melding exceptional quality with value.

**Vineyard:** Wilson Vineyard, 4<sup>th</sup> Generation, Sustainably Farmed.  
Clarksburg, California.

**Harvest Date:** August 31, 2012 at 19.9 Brix.

**Winemaking:** Our Chenin Blanc grapes were harvested in the early hours of the morning on August 31 at optimal ripeness of 19.9 Brix. We were able to capture the fresh bright nature of this class Chenin Blanc block with a night pick and early morning processing, never subjecting the fruit to hot temperatures. The grapes were pressed to tank, cold-settled for 3 days, and then racked to stainless tank to begin a lengthy, very cold 45 day fermentation to complete dryness. The wine did not undergo malolactic fermentation, in order to balance the mouthfeel between rich fruit and acidity.

**Tasting Notes:** The 2012 Chenin Blanc features classic Clarksburg Chenin Blanc characteristics: vibrant fruit aromas take over the glass with abundant melon and tropical notes and a voluptuous texture that coats the entire mouth. The brilliant, savory acidity excites the senses only to wipe clean, resulting in a lengthy finish leaving the taster begging for another sip. Our best yet!

**Technical Data:**      **pH:** 3.53  
                                 **T.A.:** 0.75  
                                 **Alc.:** 12.1%

**For more information, please visit [www.blueplatewines.com](http://www.blueplatewines.com).**