

OUI CHEF 2021 WHITE WINE

Variety: 100% Chenin Blanc

Alcohol: 12.93%

Vineyard: Forbidden Desert
Vineyard, New Mexico

Harvest Date: August 11th, 2021

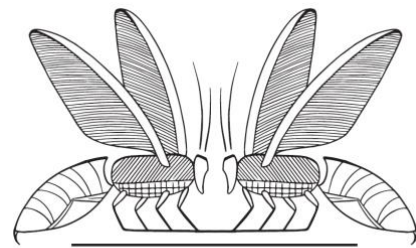
Bottling Date: February 26th, 2023

Process: Machine-harvested. Destemmed, crushed and then pressed. Fermented in polyethylene tank. Stainless steel barrel. This wine got stuck at 1 brix of residual sugar in April 2022, moved outside hoping to restart. Pitched yeast, had no effect. In 2022 with new chenin, we added 2022 juice, it began fermenting again and finished fermentation and completed malolactic fermentation. Aged in neutral oak and stainless steel. Aged 18 months (sort of). Added 32 ppm total SO₂.

Total Cases: 70 cases

Tasting Notes: Peach O's, honey suckle, cantaloupe, yellow Sour Patch Kids, Pez

Pairing Ideas: Dan Dan noodles, California roll



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