

2016 JURASSIC PARK CHENIN BLANC OLD VINES

The 2016 Chenin was the product of an early September pick at a very modest sugar level, suitable for sparkling wine, and a late-harvest pick Dec 5th from which we'd intended to make a demi-sec or moelleux until discovering that the majority of botrytis-infected clusters had been ingested by every bird in sight, rendering them lethargic, corpulent, barely able to fly, their breath reeking of Bonnezeaux. Also remaining were an intact green, photosynthesizing canopy and a very few, yellow/green, crisp and clean. Central Loire time machine clusters minding their own beeswax at 21 Brix on Dec 5th. The resulting wine is somehow very proper in texture, perfume, length and vivacity. It has taken its own sweet time coming around, but the early, edgy nervousness has now just the right amount of verve. And if we ever doubted the dogma that extended hang time can benefit flavor development, we doubt no longer. This is hardly the richest wine we have made from Jurassic Park, but it is certainly persistent at this stage of evolution, and will likely prove to be the most long lived - in bottle, and in the songs of winemaking troubadours. pH 3.42, TA 5.8 g/l, Alc. 13.0%

-Alex and John

Release Date: Fall 2017 Composition: Chenin Blanc

100%

Appellation: Santa Ynez **Case Production**: 336cs