

CHENIN

"THE BEST SURPRISES COME OUT OF THE BLUE..."

VINTAGE // 2024

VARIETALS // 100% CHENIN

VINEYARDS // SHELL CREEK *(ORGANIC)*, JURASSIC PARK, CHALONE

APPELLATION // CENTRAL COAST

FERMENTATION // HAND PICKED AND PRESSED DIRECTLY TO BARREL FOR A SPONTANEOUS FERMENTATION

ÉLEVAGE // 4 MONTHS IN 1000L GERMAN FUDER AND 225L NEUTRAL FRENCH OAK

TASTING NOTES // MEYER LEMON, FRESH QUINCE, ZEST OF LIME, OYSTER SHELLS, CHAMOMILE

PAIRINGS // SHELLFISH, SALADS, TURKEY SUBS

ALCOHOL // 11.9%

UPC // 850066041062

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

The underdog varietal that started it all. Chenin, our first-ever varietal, has become a Field Recordings staple over the years. We sourced grapes from different Central Coast Chenin Blanc vineyards planted in the 1970s. All of these vineyards are harvested and brought to the winery to be pressed immediately, before fermenting with spontaneous yeast. Fermented in a mix of 1000L German oak fuders and neutral 225L French barriques. This old vine cuvée is a true snapshot of a lost era of California viticulture.

FIELD RECORDINGS.

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AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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