
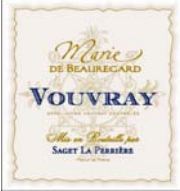



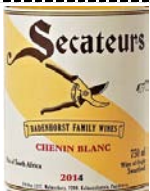


## Chenin Blanc

Nice selection of overall very appealing wines probably raised the group's general level of respect for this variety and for their desire to enjoy it more often. There are bargains to be had, since the American public seems not to have shared that desire since the 1970s, when Chenin Blanc was by far more popular with than Chardonnay.

\*RANK / Total#  
Total POINTS  
Possible Best/Worst  
0 / 0

SERVING ORDER

| IDENTITY   | PAID   ALC  | APPEARANCE   | AROMA  | FLAVORS  |
|--|---|--|--|--|
| <b>B</b><br><b>Clarksburg Wine Co</b><br>Clarksburg<br>CHENIN BLANC<br>2012 CA \$22.00 12.5%   |    | <b>bright</b><br><br>light <b>golden straw</b>     | <b>POSITIVE</b> ripe <b>fruity</b> (apricot, apple, citrus, lemon, pineapple, cantelope), herbal (grass, vanilla), other (caramel, taffy)<br><br><b>NEGATIVE</b> briny?  | sweet; heavy; tart (zippy, good acidity), <b>very well balanced; good finish</b> , fair-to-good quality<br><br>flat, hot, faintly bitter   |
| <b>PROD NOTES:</b><br>100% Chenin, hand-harvested, whole-cluster pressed, racked after 48 hours, cold-fermented over 30 days, aged sur lie in stainless, 1.1% rs, 452 cs prod      |   |  |  | <b>Web Site:</b> <a href="http://www.clarksburgwineco.com">http://www.clarksburgwineco.com</a>   |
| <b>A</b><br><b>Marie de Beauregard</b><br>Saget La Perrière, Vouvray<br>CHENIN BLANC<br>2013 FR \$16.00 11.0%  |    | clear, <b>bright</b><br><br><b>pale straw</b>      | <b>POSITIVE</b> <b>floral</b> (honey), <b>fruity</b> (green apple, lime, lemon, pear), herbal (potpourri, sage), other (Parmesan, wax)<br><br><b>NEGATIVE</b> lighter, weaker  | <b>off-dry-to-slightly sweet</b> , lush, <b>silky</b> ; ripe, <b>fruity</b> (yellow apple); <b>tart</b> (good acidity, refreshing), slightly <b>hot</b> , good balance; persistent flavors; good-to-excellent quality                |
| <b>PROD NOTES:</b><br>100% Chenin Blanc, mechanically harvested, cold settled for 48 hours prior to native yeast fermentation; aged in 2- & 3-year-old barrels                     |   |  |  | <b>Web Site:</b> <a href="http://sagelaperriere.com/">http://sagelaperriere.com/</a>   |
| <b>C</b><br><b>Chappellet</b><br>Napa Valley<br>CHENIN BLANC<br>2013 CA \$30.00 14.1%  |    | <b>bright</b><br><br>very <b>pale straw</b> lemon  | <b>POSITIVE</b> light <b>floral</b> (honeysuckle), <b>fruity</b> jammy (green apple, melon, <b>pineapple</b> , papaya, tropical),<br><br><b>NEGATIVE</b> vinous, indistinct  | <b>dry</b> ; lush, <b>silky</b> ; apple, lemon, melon, spice; tart, good balance; good quality<br><br><b>light</b> flavor somewhat fleeting, slightly bitter   |
| <b>PROD NOTES:</b><br>1960s-era vineyard replanted in 2004; separate lots fermented in neutral French oak barrels, stainless steel tank, and concrete "egg"                        |   |  |  | <b>Web Site:</b> <a href="http://www.chappellet.com/">http://www.chappellet.com/</a>   |
| <b>F</b><br><b>Lang &amp; Reed</b><br>Mendocino<br>CHENIN BLANC<br>2013 CA \$24.00 13.5%   |   | limpid<br><br>pale light <b>straw</b> lemon yellow | <b>POSITIVE</b> <b>floral</b> ( <b>honeysuckle</b> ), <b>fruity</b> ( <b>melon</b> , pear, pineapple, <b>tropical</b> ), herbal<br><br><b>NEGATIVE</b>   | off-to-bone <b>dry</b> , tropical, juicy flavors seem to mix green and ripe; lush, <b>silky, full</b> , heavy; slightly hot, slightly <b>tart</b> , good-to-excellent balance; <b>persistent</b> ; good-to- <b>excellent</b> quality |
| <b>PROD NOTES:</b><br>100% Chenin, whole-cluster pressed, settled 24 hrs, ferm 2 stainless + 8 neutral French oak barrels, 40% native yeast, aged 6 mo sur lie, 1% rs, 202 cs prod |   |  |  | <b>Web Site:</b> <a href="http://www.langandreed.com/">http://www.langandreed.com/</a>   |
| <b>D</b><br><b>Le Mont</b><br>Domaine Huet, Vouvray<br>CHENIN BLANC<br>2010 FR \$35.00 13.5%   |  | <b>bright</b><br><br><b>golden</b>                 | <b>POSITIVE</b> <b>fruity</b> (lemon), herbal (vanilla), other (aldehydes, bruised apple)<br><br><b>NEGATIVE</b> <b>oxidized</b> (slightly) volatile acidity, ethyl acetate; mousey, lactobacillus alcohol                     | off-dry <b>full</b> (heavy, rich, dense); apple; tart, slightly harsh; excellent quality<br><br><b>flawed, oxidized</b> ; flavor falls off quickly   |
| <b>PROD NOTES:</b><br>100% Chenin Blanc, 21-year-old vines, 0.55% residual sugar, 1458 cs prod   |   |  |  | <b>Web Site:</b> <a href="http://huet-echansonne.com/">http://huet-echansonne.com/</a>   |
| <b>E</b><br><b>Secateurs</b><br>Swartland, South Africa (Badenhorst Family Wines)<br>CHENIN BLANC<br>2014 SA \$17.00 13.5%   |  | dull<br><br><b>straw lemon</b> yellow              | <b>POSITIVE</b> floral, <b>fruity</b> (apple, stone fruit, peach, pear, dried <b>quince</b> , tropical), herbal (vanilla), other ( <b>petroleum</b> )<br><br><b>NEGATIVE</b> SO <sub>2</sub> (sulfur, matchstick, funk), musty | <b>off-dry-to-dry</b> , rich, full, honeysuckle, spice, <b>oak</b> (wood); <b>tart</b> (acidic, green, prickly); <b>fair</b> -to-good quality<br><br>weak, light, simple, flat, fleeting   |
| <b>PROD NOTES:</b><br>100% Chenin is hand-harvested over a 10-day period, each lot chilled overnight, then whole-cluster pressed, added to fermenting tank; aged 7 mo sur lie      |   |  |  | <b>Web Site:</b> <a href="http://aabadenhorst.com">http://aabadenhorst.com</a>   |

Unless noted, all wines are tasted blind and silent, then ranked prior to revealing the wine identities. In this particular flight, 0 panelists tasted 0 wines, so best possible score was 0 and worst possible score was 0 with a median score of 0

\*Panelists are required to rank all wines according to preference; "1st place" = 1 point, "6th place" = 6 points. Lowest score indicates best-liked wine at session. Statistical analysis depends upon both the number of panelists and of wines; spread of less than 5 points is considered insignificant. NOTE: Wine prices may vary significantly between merchants and locales.

This PANEL: \*Deanna, Clare, Jon, \*Jim L, \*BC, \*Lindsay, \*Chris, Jim V, \*Peter, and (guest) Robert

\* Contributed Comments