ZEPHYR WELLS

"LE PINEAU" CHENIN BLANC

Appellation: Oregon

Sub Appellation: Willamette Valley

Vineyards: Loubejac, Eola Springs

Varietal: Chenin Blanc

Vintage: 2024

Alcohol: 12% **TA:** 5.6 g/L **pH:** 3.73

Tasting Notes: "Vibrant and energetic, showing candied lemons, honeysuckle and fresh flowers. Medium-bodied, round and sleek, with an easygoing, juicy finish. Drink now." **– James Suckling**

Winemaker Notes: Whole cluster fruit was gently pressed and cold settled for 24 hours before being racked to stainless steel tanks for a cool, controlled fermentation to preserve freshness and aromatic precision. Following fermentation, the wine was racked with full lees to French oak barrels and puncheons for élevage. Chenin Blanc develops complexity and texture over time in barrel, with aging tailored to each vintage based on the wine's evolution, typically ranging from 8 to 14 months.

Bottled: 7/30/2025

Production: 412 cases produced and bottled in Dundee, OR

Configuration Details

Bottle size: 11.7"H x 3.3"W x 3.3" D

Case size: 13.3"L x 10.3" D x 12.1"H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

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