ZEPHYR WELLS

"LE PINEAU" CHENIN BLANC

Appellation: Oregon

Sub Appellation: Willamette Valley

Vineyards: Loubejac, Eola Springs

Varietal: Chenin Blanc

Vintage: 2025

Alcohol: 12.7% **TA:** 6.5 g/L **pH:** 3.27

Tasting Notes: Decadent aromas of orange blossom, white chocolate, raw honey, Bosc pear, and stone. Seamless, silky, peach pie palate. Lively, with flavors of tangerine, refreshing minerality, and a refined, textural finish.

Winemaker Notes: The 2025 growing season was steady and balanced, making for an easy harvest. The weather was neither too hot nor too cold, allowing the vines to grow at a comfortable pace. Bud break happened in mid-spring, and the season stayed mostly dry, which helped the vines stay healthy. As harvest approached, the weather remained steady making it a straightforward year with good conditions for growing.

Bottled: 8/5/2026

Production: 170 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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