



2007 CHENIN BLANC



- We are one of the few producers crafting Chenin Blanc in Washington
- From one of our original 1981 plantings on our 2000 acre estate vineyard in Washington's Horse Heaven Hills AVA
- Fermentation & Aging: almost dry in stainless steel tanks; sur lie
- Color: straw yellow
- Aromas: basil, fresh rain, and honeydew melon
- Flavors: candied pineapple, lemon-lime and a touch of white pepper
- Finish: ripe fruit gives an impression of sweetness but the wine finishes dry
- Pairing: Oysters on the half shell or light pasta salad
- Technical information: 14.8% alcohol; 534 cases produced; 0.71 TA; 3.25 pH

Recommended *"Toasted wheat, a whiff of alder smoke, tasty fresh-cut apples and yellow grapefruit acidity are the hallmarks of this wine from 26-year old vines."* – Winter 2009 (for 2006 vintage)



McKinley Springs Winery, located in Washington's Horse Heaven Hills AVA, is a small, family owned and operated business. Founded in 2002, we strive to craft wines of exceptional balance, flavor and value. Our 2000 acre estate vineyard's reputation for producing award-winning wines stems from our sixty years of farming and 30 years of wine growing experience. For more information, visit us at our tasting room in Prosser or online at www.mckinleysprings.com.

– Doug Rowell, Winemaker, and Rob Andrews, Grower