



RUCKSACK CELLARS

Comfortable and worn, a rucksack embodies our desire to discover life away from the ordinary. It is with this same spirit of discovery that we produce our wines, each an expression of the varied climate and soils of the Sierra Foothills appellation.

2016 Rucksack Cellars Chenin Blanc

Vineyard/Appellation: At nearly 3,000 feet in elevation, we planted the vineyards for the Estate Rucksack Cellars' Chenin Blanc in 2014. We chose clone 4 of Chenin Blanc to showcase the vineyards in more of the higher elevation terroir, with an expectation of having a Vouvray kiss on the style (with pure El Dorado expression). With a vertical-shoot positioned trellising system, the vines are open to the early sun for ripening and the airflow coming up off the valley far below.

The 2016 Vintage: This first vintage off of our new Rucksack Cellars' vineyards has exceeded even our expectations! Although picked a little riper than even we had anticipated, the balance of this barrel-fermented wine has come through. The aromas are a complex marriage of honey, green apple, melon and hints of dried straw. The bouquet melds into entry of this wine in a way that telegraphs what to expect. The first sip is fresh with pear and peach, elegantly moving into a honeysuckle and apple richness throughout. But with the hint of acidity on the finish, there's a yin-yang aspect giving vibrancy to each and every taste.

We expect this wine to age beautifully for the next 3-5 years. But if you can't wait, enjoy this Chenin Blanc with roasted chicken with garlic cloves, scallops wrapped in bacon, or just a warm even with a great friend.

Average brix at harvest: 23.2

Appellation: Sierra Foothills (El Dorado)

T.A. 0.59%, **pH:** 3.63, **Alcohol:** 13.0%

Final Blend: 98.2% Chenin Blanc, 1.8% Yellow Muscat

Pair With: Shellfish, chicken, peaches, pears, and almost anything else!

Hold Time: 2-5 years

Cases produced: 23 cases

