

destinata

BY TOOTH & NAIL

2021 Chenin Blanc

Winemaking

Harvested on October 2022 from Cat Canyon Vineyard in Los Alamos, whole cluster pressed in an oxidative fashion to help build texture prior to fermentation. Juice was settled and racked with fluffy lees to concrete (30%) and neutral french oak barrels (70%) for a native fermentation which lasted approximately 30 days. I let the concrete portion complete malolactic fermentation to add yet more textural components to the final blend. Racked out of barrels in February 2022 in preparation for March bottling.

Tasting Notes

Bright, zesty, and perfect for summer. The 2021 Destinata Chenin Blanc explodes with lemon and young mandarin orange with a refreshing streak of minerality. The flavor profile is very mineral driven and focused with peach skin, lemon zest, and a grassy note. Medium acidity completes the structure with flavors of tangerine and lemon pith dancing across the finish line.

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Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. Always fresh and drinkable. Pour now, live for today.



Appellation: Santa Barbara County

Harvest Dates: October 22, 2021

Aging: Aged in Concrete, neutral french oak, and stainless steel for 4 months.

Alcohol: 12%

pH: 3.41

TA: 7.6 g/100 ml

Production: 288 cases

