



CHENIN

"THE BEST SURPRISES COME OUT OF THE BLUE..."

VINTAGE // 2023

VARIETALS // 100% CHENIN BLANC

VINEYARDS // HINTERLAND, SHELL CREEK,
JURASSIC PARK

APPELLATION // CENTRAL COAST

FERMENTATION // 100% BARREL FERMENTED IN
NEUTRAL BARRELS; A COMBINATION OF
225L BARRIQUES AND 1000L GERMAN FUDERS

ÉLEVAGE // 6 MONTHS IN NEUTRAL FRENCH OAK

TASTING NOTES // MEYER LEMON, FRESH QUINCE,
ZEST OF LIME, OYSTER SHELLS, CHAMOMILE

PAIRINGS // SHELLFISH, SALADS, TURKEY SUBS

ALCOHOL // 11.9%

UPC // 713382533683

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

The underdog varietal that started it all. Chenin, our first-ever varietal, has become a Field Recordings staple over the years. We sourced grapes from different Central Coast Chenin Blanc vineyards planted in the 1970s. All of these vineyards are harvested and brought to the winery to be pressed immediately, before fermenting with spontaneous yeast. Fermented in a mix of 1000L German oak fuders and neutral 225L French barriques. This old vine cuvée is a true snapshot of a lost era of California viticulture.

FIELD RECORDINGS.

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AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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