

## Silver Linings 2020

Against the vast and dark shadows of 2020, the bright spots shine even brighter for the backdrop.

Having grafted my Riesling over to Chenin blanc in 2019, the first fruit was allowed to hang in 2020, and I really had no idea how it would perform. I was blown away to see how well the vines took the grafts, and as we passed bloom and fruit-set I was so excited to get my hands on the fruit. Chenin needs more time on the vine than our other varieties, having a longer ripening period, and it wasn't a given that we could even get it ripe.

Then came the wildfire smoke that hung over our vineyard for more than a week in early September, just as we were getting ready to harvest.

When the smoke finally cleared I remembered what François Chidaine, my Chenin blanc hero and dear friend, told me when I asked him what advice he would share about Chenin in the vineyard and winery: 'When you think it is ripe, wait longer.' The French have the most charming way of telling you everything without telling you anything.

While not exactly a scientific target, this advice was immensely important, because if I had picked according to my first instincts, I would have missed a rainbow. I was worried that by waiting past my trigger the grapes would lose acidity, but that was not the case. In the interest of learning I eventually decided to pick twice. The first pass was completed a good 10 days beyond my first instinct of ripe flavors. The second a full two weeks later, with the October Hunter's Moon.

The resulting two wines are electric, as different as can be, and made me so excited about farming Chenin blanc that I am grafting it at the New Hope Well this April of 2022.



### Hope Well 2020 Chenin Blanc Eola-Amity Hills

Harvested October 5, 2020

100% Chenin blanc

100% organically farmed

Whole cluster pressed

Barrel fermented in neutral french oak

No commercial yeasts or bacteria were used

Alcohol 13.3%

191 six-pack cases produced

Bottled September 2, 2021

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Losing my Pinot noir to the smoke in 2020 put a different focus on the white wines, almost like saving the last seed, there was too much at stake and these wines have been so *loved*. They were the first and last wines I made in the Hobbit Hole that is no longer mine. And from harvest 2020 through 2021, they were the light that found a way in the dark, and shine with all the intensity that a perfect juxtaposition allows. It is with gratitude and great joy I share them with you.

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