## JEANNE D'ARC WHITE WINE CALIFORNIA 2023



THE JEANNE D'ARC HAS ALWAYS BEEN A CONFESSED PROJECT. WE LIKE ORANGE WINES AND WANT TO MAKE THEM AND DRINK THEM AND ENCOURAGE OUR CUSTOMERS TO DO THE SAME. THEY ARE FUNKY AND HARD TO SWING PEOPLE AROUND TO (THOUGH GETTING EASIER AND MORE ACCEPTED IN RECENT DAYS/YEARS), BUT WE FEEL STRONGLY THAT THEY HAVE THEIR PLACE AND OFFER A COMPLEXITY THAT IS HARD TO MATCH. THE SKINS BRING IN A SAVORINESS AND PSEUDO MINERALITY AS WELL AS A TEXTURE AND MOUTHFEEL THAT IS UNIQUE, BUT ALSO FUN AND FOOD FRIENDLY. THE LACK OF SO2 DURING AGING LETS THE WINE WORK ITSELF OUT NATURALLY, USUALLY OXIDIZING A BIT, BUT ULTIMATELY REACHING A BALANCE OF ACID AND PHENOLIC COMPOSITION THAT SUITS ITSELF.

This is the 14th vintage of Jeanne D'Arc. We have definitely been trending toward this wine being a Chenin Blanc based blend rather than entirely Chenin. This vintage is 60% Chenin Blanc from the Wilson Vineyard on Merritt Island in Clarksburg, 27% Viognier from includes about from Mangels Ranch in Suisun Valley and 13% Sauvignon Blanc from Vecino Vineyard in Potter Valley.

As always, the focus is on Chenin's ability to be subtle yet irresistible even in this varietally questionable circumstance. The Chenin was picked on Sepptember 5th at 20.0°B (slightly riper than the last few vintages) then destemmed to an open-top fermentor. The wine was not chilled or inoculated. The fermentation began naturally after 4 days on the skins. Three and a half weeks later, we pressed the dry juice off of the skins to neutral French barrels and let the Malolactic Fermentation proceed naturally till complete in neutral barrels. Post-fermentation, we did not add sulfur dioxide. The first and only addition (20 ppm) was made just before bottling. The final wine is unfiltered and unfined and this vintage is a little Hazy with some sediment to add to the flavor, texture, and overall funkiness.

Drink to Joan! KL

644 CASES PRODUCED.

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