

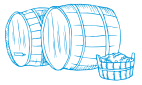
2025



FOLK MACHINE



Our Clarksburg Chenin Blanc comes from the Wilson Vineyard on Merritt Island farmed by our friend, the ever-dedicated, David Ogilvie and as of this vintage, certified organic by CCOF. Chenin Blanc has a long history in the Delta region of California and for good reason. The sandy silty soils and prevalent winds provide great flavors and aromatics and acids stay more intact than one would expect from California's warmer interior.



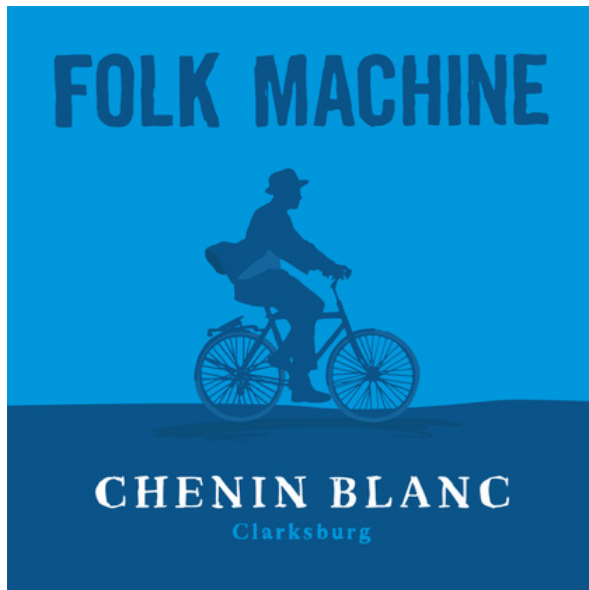
Harvested at 22.1° brix, free run and light press juice were fermented with naturally occurring yeast in a combination of concrete eggs, stainless steel tanks, and a few neutral French oak

barrels. The multiple lots were blended in November and bottled in December 2025.








When Lynn and I made our first trip to the Loire Valley circa 2004, we had no idea where we were or what we were going to do, but after a few days, what we knew is that we loved Chenin Blanc. The minerality and bright lift of the wines was so contrary to the California Chardonnay that we were more familiar with at the time. Sparkling, sweet, dry, it was all delicious.

Our goal since then has always been to produce a California version that can be an alternative to Chardonnay: lean, austere, bright, and mineral. KL



DEETS

-  pH - 3.22
-  TA -6.60 g/L
-  EtOH - 12.6% by vol.
-  RS - DRY
-  526 cases Produced

