RIDGE 2025
HERINGER
CHENIN BLANC

100% chenin blanc

HISTORY

100% Sustainably Grown in Clarksburg, California, in the beautiful Sacramento River Delta Region. Since 1868 the Heringer family has cultivated this region with row crops: alfalfa, corn, sugar beets, and tomatoes. They planted their first wine grapes in the 1970's and have expanded the vineyard operations to hundreds of acres. Their viticultural practices encourage the highest quality wine grapes at harvest including deficit irrigation, shoot thinning, leaf pulling, fruit thinning, herbicide free farming and rotating seasonal cover crops.

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408.867.3233 *www.ridgewine.com*

SITE

First Ridge Heringer Chenin blanc *2024*
Location *Clarksburg*
Soils *Sandy loam, alluvial sediment*
Vines *Planted in 2014*
Training *Head trained, spur pruned*
Yields *3.5 tons per acre*

VINTAGE

Rainfall *20" (normal)*
Bloom *Early June*
Weather *A long, cool growing season brought perfect ripeness a week later than usual.*
Harvest Dates *4 September*
Grapes *Average brix 23.2°*

WINEMAKING & TECHNICAL DATA

Fermentation *100% direct-to-press, stainless steel fermentation*
Aging *Three months in stainless steel*

Sustainably farmed, hand-harvested, grapes; whole-cluster pressed; fermented on the native yeasts, followed by a full malolactic on the naturally occurring bacteria; minimum effective sulfur for this wine (35 ppm at crush, 34 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.