

BUDDHA'S DHARMA VINEYARD CHENIN BLANC – PAX

Mendocino County



APPELLATION: Mendocino

BLEND: Chenin Blanc

WINEMAKER: Pax Mahle

VINEYARD: _____

The grapes are sourced from the Buddha's Dharma vineyard just north of the City of Ten Thousand Buddhas in Mendocino AVA. The vineyard was planted in 1944 and contains old vines of a number of varietals. It has gravelly volcanic soils, and is dry farmed without chemicals, giving a concentration and intensity to the fruit.

VITICULTURE: _____

Viticulture is organic, aiming to maintain the natural balance of each vine by using sustainable practices.

WINEMAKING: _____

50% of the grapes are foot trodden and left overnight to give some skin contact. The grapes are then pressed as whole clusters and fermented in a mix of stainless steel, concrete and neutral French oak barrels. The wine is then aged for 11 months in neutral French oak.

WEBSITE: <https://paxwine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromatic and intense with classic Chenin Blanc aromas of wet wool, crushed flowers, minerals, beeswax and white pepper. Bone-dry and mineral laden with a touch of tannin, this is a serious oyster wine.