

analog wine co.

chenin blanc



about

Analog Wine Co is the project of Haley Smith, a Napa Valley native who came to winemaking later in life. After harvests at Dashe Cellars, Matthiasson, and the Grange Saint-Sauveur in Anjou, FR, Haley returned home to the East Bay to try her hand at making the types of low-intervention, expressive, and food-friendly wines she loves to drink. While working as cellar master at Tessier Wines in Berkeley, she had the opportunity to craft small batches of Chenin Blanc and Cabernet Sauvignon to kick off her own small label.

2024 vintage

70 cases produced

12.1% ABV

100% chenin blanc

vineyard

- Heringer Estate, Clarksburg AVA, California
- Herbicide free, certified sustainable through Protected Harvest via Lodi Rules
- First year of organic conversion

tasting notes

- Clear straw yellow. Aromas of lemon, white flower, and a stony minerality. Medium bodied on the palate with refreshing acidity and notes of honey.

winemaking

- Harvested on 9/1/24 and direct pressed with 20ppm SO₂
- Barrel fermented in neutral French oak with native yeast and no additives of any kind
- Racked off of gros lees after primary fermentation and aged in $\frac{2}{3}$ neutral oak and $\frac{1}{3}$ stainless steel for 5 months, with occasional bâtonnage in the early months to encourage full MLF
- Bottled unfined & unfiltered on 3/25 with 30ppm SO₂ added