

Kit #156A • W2

Three by Wade Chenin Blanc Clarksburg USA 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Tim Gaiser, and Master Sommelier Madeline Triffon



Final Deductions

VINTAGE 2021 GRAPE Chenin Blanc GEOGRAPHY Not Europe COUNTRY USA LARGER REGION California SMALLER REGION Lodi

Rationale

Chenin Blanc, in California, is the comeback kid. A favorite of many in the 1960s and 1970s, it fell out of favor, giving way to Chardonnay and Sauvignon Blanc from the 1980s onwards. It has only been because of a resurgence in the interest in the variety (thanks to Loire Valley and South Africa) that this command performance in California has been welcomed. The Lodi Delta, especially around the area of Clarksburg, has become the epicenter, although there is some old vine Chenin that can be found in Napa Valley and a bit in other regions.

Typical of the Clarksburg area are bright, fruit-forward aromas and flavors that can range from tart Granny Smith apple, green plum, and lime to more robust notes of ripe stone or tropical fruit, melon, and mandarin, framed by lifting acidity. There can also be lively herbal or floral characters, like wild scrub bush or orange blossom, and delicate mineral hints of slate, chalk, and flint.

Rarely do celebrity wines, much less celebrity athlete wines, a ring of much more than the coming together of an infatuation of wine by the celebrity and a money grab by his/her winemaking partner. Then there is Wade Cellars, a collaboration of basketball icon Dwayne Wade (yes, THAT Dwayne Wade) and respected vintner Jayson Pahlmeyer, a Napa Valley icon in his own right. This Chenin Blanc effort is spot on varietally and a great value to boot. Nothing but net!

Sight

BRIGHTNESS Star Bright CLARITY Clear COLOR DEPTH Medium COLOR Straw HIGHLIGHTS Green BUBBLES No

Structure

RESIDUAL SUGAR Dry ACID High ALCOHOL Medium PHENOLS None TEXTURE Lean / Tart FINISH Long COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon Condition: Fresh, Ripe Part: Flesh
TREE/VINE FRUIT Apple (Green) • Apple (Yellow) • Pear (Asian) Condition: Fresh, Ripe
STONE FRUIT Peach (Yellow) • Nectarine (White) • Nectarine (Yellow) • Peach (White) <i>Condition: Fresh, Jammy / Candied</i>
TROPICAL FRUIT Pineapple • Melon (Green) • Papaya Condition: Fresh, Ripe
FLORAL Apple Blossom • Orange Blossom Condition: Fresh
HERBAL Lemon Grass • Saffron • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy • Honey
ORGANIC EARTH Turned Dirt / Potting Soil
OAK AGING No
OXIDATION/NUTTINESS Almond / Marzipan • Chestnut
PERCEIVED WINEMAKING CHOICES Lees Contact