



2025 CHENIN BLANC 'ORO BIANCO' — *Estate Grown, Edna Valley*

Chenin Blanc had been absent in the Edna Valley for 35 years when we planted our first vines of this variety in 2016. Interest in this classic grape has surged within the wine world, and our ORO BIANCO has been celebrated by the press and our Insider members with consistently favorable reviews.

We grow our Chenin Blanc at ROC Estate, a small site about 2 miles from the main estate, where the soils and aspect are a natural fit for this variety. We hand-harvest in three passes over more than two weeks, honoring the fruit as it moves through the stages of ripeness. After gentle pressing, the juice ferments in concrete vessels with care taken to preserve freshness and build texture to balance the bright acidity.

SIP SUSTAINABILITY IN PRACTICE — VINEYARD & WINERY



- 100% Chenin Blanc (clone 982)
- ROC Estate Vineyard, Estate Grown
- Harvested October 9th - 21st
- 21.2° average Brix
- 85% concrete, 15% stainless fermentation
- ML fermentation blocked

pH: 3.25

TA: 7.4 g/l

RS: 4.5 g/l

Alc: 13.0%

ML: 2.51 g/l

Production:

712 cases (6x750ml)

This vintage is expressive and floral, with a lively interplay of green apple and honeysuckle against notes of chamomile and freshly mown hay. The texture is bright with juicy citrus and a mineral-laced finish. We reach for this wine to pair with foods that weave together spice, sour, and sweet; Pad thai, lettuce-wraps, and steamed dumplings make delicious tablemates.



2195 CORBETT CANYON ROAD • ARROYO GRANDE, CA 93420 • 805.781.9463 • WWW.COEWINE.COM



@COEWINE