

# BIRICHINO



## 2022 JURASSIC PARK CHENIN BLANC OLD VINES

There's lots of Chenin between here and Santa Barbara, but there is good reason to traverse all those miles. Of all the sites with which we work, Jurassic Park, planted on its own roots on quartz sand atop limestone in the late 1970s exhibits the most vintage variation, and small variations create very strong signals in the wine. Some years lean toward the lithe and appley; some towards the exotic; some toward the saline and chalky. One or two factors aid in predicting a vintage's initial trajectory. Botrytis in 2013, 2017 and 2021, accentuated the exotic, honeyed facets of Chenin. Heat in 2019 brought out the weighty aspects. 2014, 2016 and 2020, all with very modest botrytis and little climatic stress, contained all the elements in gentle, classical proportions. The bookend to this 2022 was 2015, a drought year with thick-skinned grapes and almost no botrytis. These vintages, biased towards the ultra geeky ocean air and oyster liqueur elements, arise every once in a while. Highly variegated levels of ripeness between the top of the hill and the bottom, and complete primary fermentation to dryness combine for an overall effect that leans towards umami and wet rocks, rather than honey or flowers or gentle applyness for the moment. If there's anything Jurassic Park has proven, it's that eventually all of the elements of which Chenin Blanc is capable eventually show up, while still allowing each vintage to carry its particular marker. As always, this wine fermented in stainless without inoculation, and was aged until the following Spring in 8 stainless and 2 neutral French oak barrels.

**Harvest Date:** October 11, 2022

**Composition:** Chenin Blanc  
100%

**Appellation:** Santa Ynez Valley  
**Elevage:** 7 months in stainless  
& neutral French oak barrel

