



2022 Kisses Pink Chenin Blanc

Okay, you want something different? Roger.
Tired of the same old thing? Roger that.
Need to spice up your life? Challenge accepted!

Vintage	2022
Varietal	Chenin Blanc
Appellation	California
Harvest	September 2022
Sugar	Zero
Acid	6.02 g/L
pH	3.27
Bottling	February 2024
Aging	16 months
Alcohol	12%

Organically farmed
Always (and only) minimal Sulfites added.

Tasting Notes. This wine was such a hit the first time around that a repeat performance was inevitable! We decided to mix things up a bit by using 2022 Chenin Blanc and, utilizing the ripasso method, soaking it on freshly pressed 2023 Carignan skins.

We love using quirky descriptors for our wines, and we fully embrace it. So trust the process and approach this with an open mind! Kisses offers aromas of fresh-cut blood orange, tennis balls, and sheep's wool, leading to a palate bursting with flavors of watermelon jelly beans and sour straps. Yes, seriously! While maintaining the traditional medium-bodied weight of Chenin, the ripasso method introduces a hint of bitterness from skin contact, enhancing every element in the glass, accompanied by notes of golden apple, tangerine, and gingerbread. For me, I picture this wine in vintage denim, a Ramones t-shirt, and Doc Martens—all coming together to create one heck of a pink Chenin Blanc!

Ripasso Method. This technique comes from the Veneto region, where the term "Ripasso" means "repassed." It refers to a process in which fermented Valpolicella (a red wine) is introduced to a cask containing the skins and lees of recently fermented Amarone wines. The act of "repassing" the lighter Valpolicella wine over the remnants of the "bigger" Amarone imparts additional color, texture, and flavor to the Valpolicella.

Guthrie Family Wines