

Goldback Wines

2020 Chenin Blanc

Goldback Wines launched in 2016 and is based in Ashland in the Rogue Valley of southern Oregon. Winemaker Andy Myer brings over 12 years of winemaking experience to this endeavor, having worked 14 vintages in a variety of wine regions across the globe. These producers include Felton Road, Cristom Vineyards, William Selyem, Cape Mentelle, Hirsch Vineyards and Mark Ryan Winery. Years spent as a restaurant wine director and distribution sales rep rounded out his palate training, and cemented the belief that wine should be made, not engineered.

Goldback favors an approach that looks for maintaining natural acidity, utilizing whole cluster fermentation and long skin contact to achieve optimal tannin integration. Clean, careful winemaking allows for wines that are made with minimal intervention and sulfur usage.



Wine: Sourced from Paradox vineyard in the hills north of Ashland, the grapes are picked in two passes to preserve natural acidity and enhance flavor development. The grapes are pressed and fermented in a combination of neutral oak and stainless steel. Aged 6 months on lees with occasional stirring.

Flavor Profile: Aromas of honeyed pear and melons mix with orange and persimmon. The palate is framed by refreshing acidity yet softened by lees stirring, which yields a creamy texture.

Appellation: Rogue Valley	Blend: 100% Chenin Blanc
Vineyard: Paradox	Average Harvest Brix: 22.0
Soil: Decomposed Granite	Finished pH: 3.50
Vine Age: 19 years	Aging: 6 months on lees
Farming: Sustainable	Production: 141 cases

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