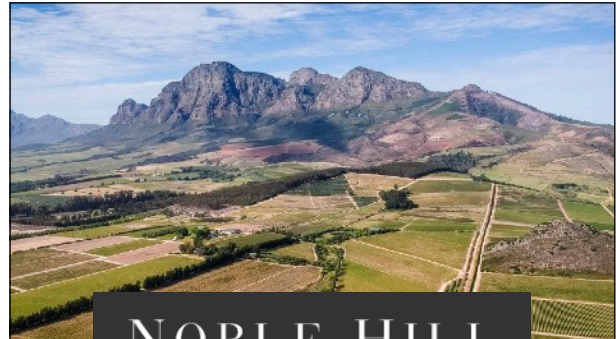


NOBLE HILL

Sur Lie Chenin Blanc

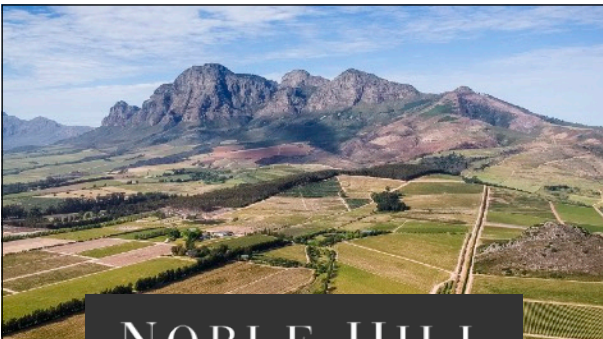
The oldest vines at Noble Hill, the 33 year-old Chenin Blanc grows at the highest point on the estate. Natural fermentation in large-format concrete vessels yields delicate citrus aromas underlined by granite minerality.



NOBLE HILL

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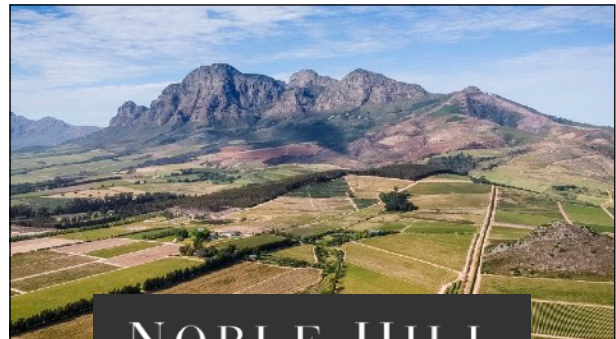
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