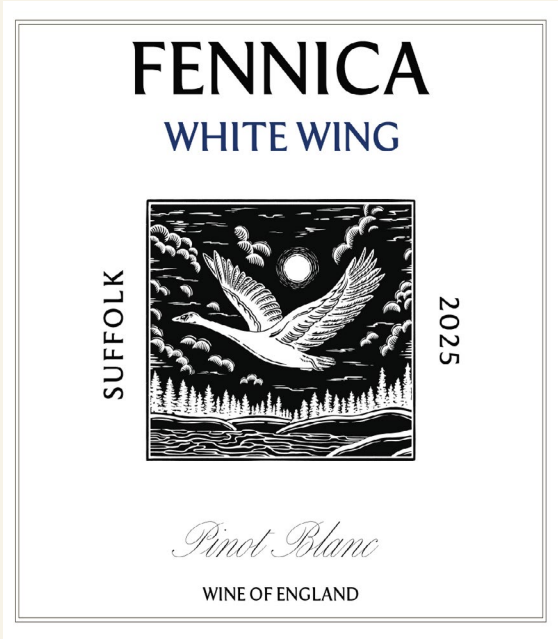


FENNICA



Grape Varieties	100% Pinot Blanc
Winemaker	James Snowden
Closure	Technical cork
ABV (%)	12.5
Residual sugar (g/L)	0.06
Acidity (g/L TA)	6.6
pH	3.21
Bottle Size	750ml
Notes	Vegan



WHITE WING *Pinot Blanc*

VINEYARDS

The Pinot Blanc for White Wing (clones GM4-3 and N81) comes from the Marquis Vineyard in Dedham Vale, Suffolk. The vineyard sits by the River Brett in the Stour Valley, planted on alluvial soils: Quaternary River Terrace gravels overlying Palaeocene sands and clays of the Thanet Formation and Lambeth Group. This stratified profile encourages deep rooting through freely draining gravels, reducing the risk of waterlogging in wetter seasons, while allowing the vines to access moisture-retentive clay layers in drier years. These soils bring a bright acidity alongside a subtle saline texture. Around 30 km from the North Sea, this part of East Anglia is among the driest and sunniest regions in England, benefiting from long daylight hours during the growing season and low annual rainfall. The site enjoys a moderating maritime influence while remaining sheltered. Together, these conditions provide a well-suited environment for producing pure, aromatic expressions of Pinot Blanc, with characteristic flavours of white orchard fruit and flowers.

GROWING SEASON

The 2025 season at Marquis Vineyard in the Stour Valley was marked by its late onset and rapid progression, culminating in a mid-October harvest. However, the site was notably impacted by a late-spring frost, which reduced yields and contributed to a naturally lower crop level. Following this, the growing season remained largely dry, with minimal disease pressure overall. The warm conditions and lack of rainfall encouraged steady ripening, with the vineyard's gravel over clay soils promoting resilience and balance despite the dry conditions. Some Noble Rot afflicted the grapes in the late season, due to humidity from the nearby River Brett, helping to concentrate sugars and flavours. The resulting Pinot Blanc reflects both the challenges and advantages of the vintage: lower yields leading to concentration, combined with the hallmark freshness and precision of the site, delivering a wine of clarity, structure and finely balanced acidity.

VINIFICATION

The fruit was carefully sorted and gently destemmed as whole berries into a single one-tonne fermenter, with 5% retained as whole bunches to add lift and structural nuance. An overnight cold soak preceded inoculation with a selected yeast strain. Skin fermentation lasted nine days, with gentle hand plunging to keep the cap moist and control extraction. The wine was then drained and the pomace softly pressed. The wine was transferred to a single 550 L globe-shaped ceramic vessel made by Clayver in Italy, where fermentation carried on through the autumn. Malolactic fermentation followed, completing in early November. In early December, the wine was racked off the ferment lees and returned to the ceramic vessel to mature on fine lees. As winter temperatures fell, the wine settled naturally, undergoing cold stabilisation and clarification without intervention. The porous nature of the Clayver allowed for gentle integration of tannin, flavours, and acidity to form a harmonious whole.

TASTING NOTES

In the glass, White Wing Pinot Blanc shows citrus pith, white flower, and herbal aromatics. On the palate, there are stone-fruit and orange rind flavours, woven amongst a soft tannin grip from the skin contact, united around a bright acid core.

PRODUCER

James Snowden, the other half of Domaine of the Rose and Bear, produces wines under the Fennica brand. James began his career in England, studying for a Master of Science in Viticulture & Oenology at Plumpton College. He then went onto work in wineries around the world, from the Burgundy to Australia, learning his craft and honing his winemaking and viticultural skills, whilst developing the creative and philosophical basis he now brings to his wines. He is inspired by the wines from Agricola Foradori in Trentino Alto-Adige and Burgundian producers such as Domaine Pierre Guillemot and Dominique Lafon, who all balance freshness and pure fruit aromatics with texture and layered complexity. Fennica means Finnish in Latin, and it is a brand that channels James' winemaking and allows him to represent his dual English-Finnish heritage in a creative format (English wine with Finnish symbolism).

ARTWORK

The artwork for White Wing was created by Robbie Jones, a woodcut artist based in Frome. His work draws inspiration from nature, traditional tattooing, and folklore, making him a natural collaborator for this commission. In this image, Robbie depicts the Whooper Swan, Finland's national bird. In Finland, the Whooper Swan is an iconic species and a powerful symbol of a Finn's connection with nature and the great outdoors. James sees them throughout the year at his family cottage in southeastern Finland, their raucous, trumpeting calls echoing across the lake and surrounding forest. The wine presents as an elegant white, yet carries a hidden power from its time on skins, mirroring the strength behind the call of this otherwise graceful bird.