

# CLARKSBURG WINE COMPANY



## 2010 CHARDONNAY

**Appellation:** Clarksburg, California

**Soil:** Clarksburg AVA is composed of various alluvial soils including sandy loams and dense clay.

**Composition:** 100% Chardonnay

**Case Production:** 427

**pH:** 3.35

**TA (g/100ml):** .73

**Alcohol:** 14.20%

**Harvest Date:** September 2010

**Brix at Harvest:** 24.5 Brix

**Wine Processing:** 100% barrel fermented

**Aging:** Aged on lees in 25% new French oak for 9 months.

**Tasting Notes:** This wine is a brilliant straw color. The initial aroma dazzles with hints of white peach, pear, and apple. As the wine opens, the fruit blends with baking spice to more closely resemble pear compote. The mouth is incredibly rich and silky due to extended lees contact and barrel fermentation. The palate evokes butterscotch chips, vanilla, and smoky oak. The wine finishes with caramelized sugar and velvety custard, evoking thoughts of crème brûlée.

