

CLARKSBURG WINE COMPANY



2010 CHENIN BLANC VS

Appellation: Clarksburg, California

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

Composition: 100% Chenin Blanc

Case Production: 159

pH: 3.14

TA (g/100ml): .88g/100ml

Alcohol: 12.1%

Harvest Date: September 3, 2010

Brix at Harvest: Chenin Blanc Harvested at 19 Brix

Wine Processing: The entire lot was fermented in neutral barrels and stainless drums. Two drums underwent native fermentation to increase complexity and mouthfeel.

Aging: The wine was aged in barrels and drums sur lees with battonage for 8 months.

Tasting Notes: This Chenin Blanc is characterized by its similarity to the vouvray style Chenin Blancs from the Loire valley of France. On the nose, one detects hints of stone fruit and lanolin. As the wine opens, a mélange of apple compote, honey, pineapple, and baking spice unfurl in the glass. On the mouth, this wine displays a velvety viscous texture with honey and apricot notes. The wine finishes with the vouvray style burst of lively acidity followed by a long finish with hints of almond and brioche.

