

# CLARKSBURG WINE COMPANY



## 2010 REMENANCE

**Appellation:** Clarksburg, California

**Soil:** The vineyards are mostly composed of sandy loam and other alluvial soils.

**Composition:** 50% Cabernet Franc, 25% Cabernet Sauvignon, and 25% Merlot

**Case Production:** 264

**pH:** 3.40

**TA (g/100ml):** .67

**Alcohol:** 14.5%

**Harvest Date:** September 30, 2010 - October 21, 2010

**Brix at Harvest:** 23 - 25 Brix

**Wine Processing:** The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration to increase fruit expression. The must went through a 96 hour cold soak before fermentation began. The merlot was fermented in macrobins with gentle mixing by hand during fermentation. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

**Aging:** Aged for 18 months in 40% new French oak from Demptos, Orion, and Francois Frerer cooperages with the remainder in neutral barrels.

**Tasting Notes:** This wine pours a dusty garnet color. From the start, this wine is opulent. The fruit is rich, brooding dark cherry and cassis. As a powerful counterpoint to the fruit, this wine displays a tapestry of earthy and spice notes. On the palate, hints of leather, dried bay leaf, cocoa, and butterscotch are buoyed by bright raspberry fruit notes. The finish of this wine is notable for its extreme length and complexity. Over several minutes many nuances of baking spice, oak, and fruit will intrigue the palate.

