

CLARKSBURG  
WINE COMPANY



2010 SALMON RANCH CHARDONNAY

**Appellation:** Clarksburg, California

**Harvested:** Handpicked in half ton bins.

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

**Composition:** 100% Chardonnay

**Case Production:** 106

**pH:** 3.55

**TA (g/100ml):** .64g/100ml

**Alcohol:** 15.85%

**Harvest Date:** September 12, 2010

**Brix at Harvest:** 24.8

**Wine Processing:** Extended, cool fermentation in stainless steel tanks and oak barrels.

**Aging:** 36% barrel fermented and sur lees aged. 64% Stainless steel tank.

**Tasting Notes:** On the nose, aromas of apple, nutmeg, clove, and cinnamon create an intriguing and sumptuous bouquet. The first taste of this wine will conjure images of stone fruit, spice box, and smoky oak. The harmonious blend of fruit and oak create a balanced and luscious wine in the mouth that lingers towards a pronounced toasted oak and apple finish.

