

CLARKSBURG WINE COMPANY



2011 CHENIN BLANC VS

Appellation: Clarksburg, California

Vineyard: Hand picked from 35 year old chenin blanc vines that are bilateral California sprawl trellised

Soil: This vineyard is composed of various alluvial soils including sandy loams and dense clay.

Composition: 100% Chenin Blanc

Case Production: 66

pH: 3.10

TA (g/100ml): .82g/100ml

Alcohol: 11%

Harvest Date: September 12, 2011

Brix at Harvest: 18 Brix

Wine Processing: This wine was handpicked at night and delivered to the winery in half ton bins. The grapes were gently macerated and allowed a brief skin contact before being loaded for whole cluster pressing. The juice was settled and racked to barrels for fermentation.

The lot was fermented with ES181, a yeast for enhancing varietal expression, and QA23, a yeast known for contributing good forepalate richness and fresh fruit notes.

Aging: The wine was barrel aged on lees for 9 months with weekly stirring during the maturation. This extended yeast contact creates a velvety texture and increases aromatic composition.

Tasting Notes: This wine opens with aromas of stone fruit and pear flesh. As the bouquet develops, notes of honeycomb and nectarine are woven around a flinty, gunpowder core. The first taste is nervy and mineral driven with a richness that is belied by racy acidity. The finish is lasting with notes of brioche and sweet oak.

