CLARKSBURG WINE COMPANY



2011 REMENANCE

	Appellation:	Clarksburg, California
<image/> <section-header></section-header>	Vineyard:	All of these vineyards are bilateral cordon California sprawl trellised.
	Soil:	The merlot vineyard is situated at the edge of a slough in sandy soil. Both the Cabernet Sauvignon and the Cabernet Franc are in denser clay and loam.
	Composition:	55% Merlot, 22% Cabernet Sauvignon, 18% Cabernet Franc, 5% Petite Sirah
	Case Production:	374
	pH:	3.52
	TA (g/100ml):	.58
	Alcohol:	14.5%
	Harvest Date:	September 17, 2011 - October 17, 2011
	Brix at Harvest:	24 - 26 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 merlot must went through a 48 hour cold soak before fermentation began. During this cold soak, the must was gently hand mixed to aid in color extraction. This wine was fermented with D80 yeast to provide elegant tannin structure. Both the Cabernet Franc and the Sauvignon were gently destemmed to tank and underwent a 96 hour cold soak to extract vivid color and flavor. The Cabernet Suavignon was fermented with BM45 which enhances earth and fruit notes while dampening herbal character. The cabernet franc was fermented with D254 to enhance tannin structure. In all of these lots, 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 followed by malolactic fermentation in barrel.
	Aging:	Aged for 18 months in 40% new French oak from Vicard, Francois Frerer, and Cadus cooperages with the remainder in 2-4 year old French oak barrels The barrels chosen for this wine accent the spice, infuse subtle oak flavors, and provide elegant, refined tannins.
	Tasting Notes:	This wine pours a brick red color. From the start, this wine is opulent. The fruit is a dusty black cherry. As a powerful counterpoint to the fruit, this wine displays a tapestry of earthy and spice notes. On the palate, exotic coffee and cacao are interwoven with rich black fruit. The finish is prolonged and features notes of butterscotch, mocha, and toasted oak.