

CLARKSBURG WINE COMPANY



2012 CHENIN BLANC VIOGNIER

Appellation: Clarksburg, California

Vineyard: Both vineyards are bilateral California sprawl trellised.

Soil: The Chenin Blanc soil is composed of dense clay and sand while the Viognier vineyard is mostly sand and alluvial soil.

Composition: 85% Chenin Blanc and 15% Viognier

Case Production: 280

pH: 3.40

TA (g/100ml): .62

Alcohol: 12.5%

Harvest Date: September 1, 2012 and September 13, 2012

Brix at Harvest: Chenin Blanc Harvested at 21 Brix
Viognier Harvested at 24.5 Brix

Wine Processing: This wine was handpicked and delivered to the winery in half ton bins. The grapes were immediately loaded into the press as whole clusters to prevent excessive skin contact or oxidation. The grapes were gently pressed to stainless steel tank and racked 48 hours later to fermentation tanks. The Chenin lot was fermented with Alchemy 1 yeast, which highlights tropical flavors and round mouthfeel, and the Viognier was fermented with Top Floral yeast, which is designed to promote both fruit and floral notes in the finished wine.

The Chenin Blanc and Viognier were fermented at extremely cold temperatures to preserve fruit notes. Each of these lots was temperature limited to around .5 brix of sugar used per day which led to fermentations lasting for over a month.

Aging: Following fermentation, these wines were allowed to mature on lees in stainless steel tanks for several months before being blended into the final wine. We finished this wine off dry at .71% residual sugar.

Tasting Notes: This wine exhibits a complex bouquet of tropical and stone fruit. Initial impressions of passion fruit and mango are interwoven in sharp framework of minerality. As the wine opens, notes of fleshy white peach invite a sip. On the palate, the wine delivers taut citrus notes with a sweet mélange of tropical notes. The wine finishes fresh with hints of minerality and mandarin orange.

