

CLARKSBURG WINE COMPANY



2014 Chenin Blanc v2.8

Appellation: Clarksburg, California

Vineyard: These vineyards use bilateral California sprawl trellising.

Soil: These vineyards is composed of various alluvial soils and dense clay.

Composition: 100% Chenin Blanc

Case Production: 76

pH: 3.43

TA (g/100ml): .65

Alcohol: 12.50%

Harvest Date: August 30th - September 2nd, 2014

Brix at Harvest: 20.8 Brix

Wine Processing: These grapes were harvest and delivered in a gondola. We whole cluster pressed these grapes to maximize fruit and varietal expression. The wine was fermented with QA23 yeast which helps enhance varietal character and fore-palate volume. The fermentation was an extended, cool fermentation in a stainless steel tank. The wine was aged in neutral French oak and acacia barrels for 6 months prior to bottling and finished at 2.8% residual sugar.

Tasting Notes: This wine opens with a pronounced honey note with hints of spice and fleshy white fruit. The bouquets continues to develop with notes of Apple Blossom and melon. The palate of the wine is luxurious with a touch of sweetness to balance out the racy acidity. As the wine exits the palate a pronounced sweet pear flavor is balanced by a slight grip that leads to a clean and balanced finish.

