

CLARKSBURG WINE COMPANY



2010 CHARDONNAY UNOAKED

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: 145

pH: 3.58

TA (g/100ml): .61

Alcohol: 15.8%

Harvest Date: September 12, 2010

Brix at Harvest: 24.8 Brix

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

Aging: Stainless Steel Tanks

Tasting Notes: This wine begins with candied tropical fruit on the nose. As the wine opens, hints of pineapple, lemon, and pear appear in the bouquet. On the palate, the wine highlights the chardonna fruit with distinct tastes of nectarine, lime, and apples. A creamy, custard quality drives this wine through to a bright, crisp finish.

