

CLARKSBURG WINE COMPANY



2010 CHENIN BLANC

Appellation: Clarksburg, California

Soil: This fruit was sourced from multiple growers and multiple vineyards

Composition: 100% Chenin Blanc

Case Production: 232

pH: 3.28

TA (g/100ml): .68g/100ml

Alcohol: 12.5%

Harvest Date: September 3, 2010 & September 17, 2010

Brix at Harvest: 20 Brix

Wine Processing: Fruit handpicked and delivered in half-ton bins. Whole cluster pressed. Slow cool fermentation to preserve fruit. Finished off dry at 1% RS

Aging: Stainless Steel Tank

Tasting Notes: This Chenin Blanc opens with a medley of fruits and floral scents. Impressions of ripe pear, and white nectarine intermingle with jasmine and apple blossom. On the palate this wine displays a rich, round mouth feel with a burst of fresh, crisp acidity and slate. As the wine finishes, a hint of asian pear and lime will linger during the long crisp finish.

