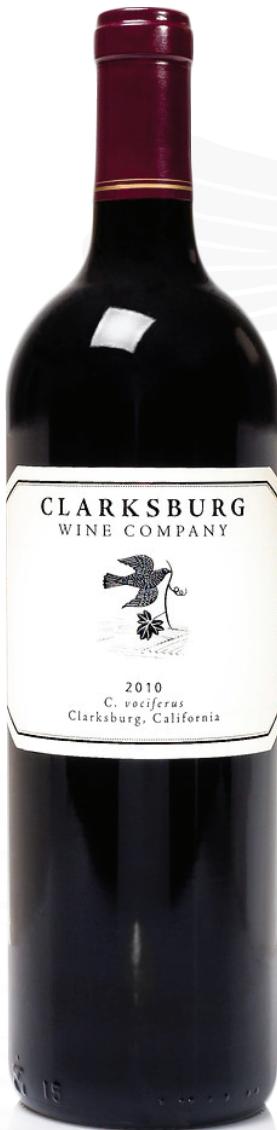


CLARKSBURG

WINE COMPANY



2010 C. vociferus



Appellation:	Clarksburg, California
Vineyard:	This vineyard uses a bilateral cordon California sprawl trellis system.
Soil:	The vineyard is mostly composed of sand and clay.
Composition:	56% Petite Sirah, 29% Petite Verdot, and 15% Cabernet Sauvignon.
Case Production:	297
pH:	3.56
TA (g/100ml):	.62
Alcohol:	14.5%
Harvest Date:	October 4, 2010 - October 21, 2010
Brix at Harvest:	24 - 26.5 Brix
Wine Processing:	The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration of the grapes to increase fruit expression. The must went through a 48 hour cold soak before fermentation. During this cold soak, the must was gently hand mixed and to aid in color extraction. We used warm extraction with gentle mixing during early fermentation to extract color and soft tannins. As the fermentation progressed, the tank was cooled and mixed less frequently to prevent harsh tannin extraction. We used Syrah yeast for this fermentation to enhance the fruit expression while maintain supple tannin extraction.
Aging:	This wine was blended shortly after harvest and then aged for 18 months in 40% new French oak from Orion, Demptos, and Taransaud cooperages with the remainder in 2 and 4 year old French oak barrels. We chose barrels for this wine to enhance fruit expression, smoke and char notes.
Tasting Notes:	This wine is an inky with a brilliant purple meniscus. The wine initially opens with voluptuous blackberry and blueberry notes. The complexity of the wine becomes apparent as it opens and releases hints of floral and earthy tones with a firm charred oak character. The flavors are luxurious with cigar box, mint, and leather wrapped around lush ripe black cherry and blueberries.