

# CLARKSBURG WINE COMPANY



## 2010 DELTA BLANC

**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:** 38% Chardonnay, 24% Semillon, 20% Viognier, 11% Sauvignon Blanc, 7% Chenin Blanc

**Case Production:** 347

**pH:** 3.38

**TA (g/100ml):** .73

**Alcohol:** 13.9%

**Harvest Date:** September 2, 2010 - September 14, 2010

**Brix at Harvest:** 22 Brix

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

**Aging:** 80% barrel fermented and sur lees aged. 20% Stainless steel tank.

**Tasting Notes:** The Delta Blanc immediately impresses in its complexity. This multifaceted wine opens with initial notes of citrus including mandarin and lime. The bouquet evolves into hints of lemongrass, apple, and ripe pear. On the palate, this wine displays a sweet oak and spice profile wrapped in bursting ripe fruit. The wine has a luxurious texture and a crisp fruit forward finish that evokes images of nectarines.

