

CLARKSBURG

WINE COMPANY



2010 SAUVIGNON 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: 100% Clarksburg Sauvignon Blanc

Case Production: 187

pH: 3.2

TA (g/100ml): .76g/100ml

Alcohol: 12.5%

Harvest Date: September 3, 2010 and September 14, 2010

Brix at Harvest: 21.8 and 23

Wine Processing: Whole cluster pressed with extended skin contact. Inoculated with select yeast strains to accentuate mouth feel and aromatics.

Aging: Barrel fermented in used French Oak and stainless barrels. Aged on lees for 6 months.

Tasting Notes: The wine opens with aromas of guava, pineapple, and lime peel while a subtle flint brings balance to the bouquet. The palate is lush with lingering notes of mineral and melon. The wine finishes well with a lasting impression of grapefruit peel.

