

CLARKSBURG WINE COMPANY



2011 CHENIN BLANC

Appellation: Clarksburg, California

Vineyard: Both vineyards are bilateral California sprawl.

Soil: The Chenin vineyards are composed of sand and clay loam.

Composition: 100% Chenin Blanc

Case Production: 514

pH: 3.40

TA (g/100ml): .70g/100ml

Alcohol: 12.5%

Harvest Date: September 8, 2011 & September 13, 2011

Brix at Harvest: 22 Brix

Wine Processing: This wine was handpicked and delivered to the winery in half ton bins. The grapes were immediately loaded into the press as whole clusters to prevent excessive skin contact or oxidation. The grapes were gently pressed to stainless steel tank and racked 48 hours later to fermentation tanks. One Chenin lot was fermented with QA23 yeast, which highlights varietal character and enhances forepalate structure, and the other Chenin lot was fermented with Top Floral yeast, which is designed to promote both fruit and floral notes in the finished wine.

The Chenin Blanc was fermented at extremely cold temperatures to preserve fruit notes. Each of these lots was temperature limited to around .5 brix of sugar used per day which led to fermentations lasting for over a month.

Aging: Following fermentation, these wines were allowed to mature on lees in stainless steel tanks for several months before being blended into the final wine. We finished this wine off dry at .1.1% residual sugar.

Tasting Notes: This wine opens with a mélange of fruit on the nose. Initial hints of melon, juicy pear, and apple morph into honey and candied peach. Intermingling with the fruit profile is an elegant wisp of floral character that resembles apple blossom. On the palate, this wine is rich and luxuriant with luscious nectarine and white peach flavors. A strong burst of minerality drives this wine through to a clean citrus finish.

