

CLARKSBURG WINE COMPANY



2011 CHENIN BLANC VIOGNIER

Appellation: Clarksburg, California

Vineyard: Both vineyards are bilateral California sprawl trellised.

Soil: The Chenin Blanc soil is composed of dense clay and sand while the Viognier vineyard is mostly sand and alluvial soil.

Composition: 85% Chenin Blanc and 15% Viognier

Case Production: 900

pH: 3.44

TA (g/100ml): .75g/100ml

Alcohol: 12.5%

Harvest Date: September 12, 2011 & September 17, 2011

Brix at Harvest: Chenin Blanc Harvested at 20 Brix
Viognier Harvested at 25 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. The Chenin lot was fermented with QA23 yeast, which highlights varietal character and enhances forepalate structure, and the viognier was fermented with Top Floral yeast, which is designed to promote both fruit and floral notes in the finished wine.

The Chenin Blanc and Viognier were 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 .34% residual sugar.

Tasting Notes: This wine exhibits a complex bouquet of tropical fruit and floral notes. Initial impressions of melon, apricot, and mango evolve into kaffir lime and mandarin. The fruit is framed by intriguing wisps of ginger and angelica. On the palate, the wine delivers rich stone fruit and pear flavors in a lush syrupy texture. The wine finishes fresh with hints of minerality and mandarin orange.

