

CLARKSBURG WINE COMPANY



2011 DELTA BLANC



Appellation: Clarksburg AVA

Vineyard: The chenin blanc came from two vineyards both over 35 years old. One of the vineyards is a quadrilateral cordon California sprawl, while the other is a bilateral California sprawl. The Viognier comes from a bilateral California sprawl as well. The Riesling and Sauvignon Blanc vineyards are bilateral California sprawl.

Soil: Clarksburg AVA is composed of various alluvial soils including sandy loams and dense clay.

Composition: Chenin Blanc 34%, Chardonnay 24%, Pinot Grigio 16.5%, Viognier 15%, Sauv Blanc 5.5%, Riesling 5%.

Case Production: 354

pH: 3.26

TA (g/100ml): .73

Alcohol: 12.5%

Harvest Date: September 1, 2011 & September 23, 2011

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 Top Floral 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 sauvignon Blanc was fermented with QA23 to increase varietal character and fruit expression. The chardonnay was barrel fermented and aged on lees for 7 months.

The wines 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.

Tasting Notes: The Delta Blanc immediately intrigues with a mélange of fruit and syrup notes. As the wine opens, hints of honey, paraffin, and steel surround aromas of soft fleshy white pear and peach. The mouth feel is honeyed with hints of flint and apple blossom. This wine enfolds a luxurious finish into a nervy brace of acidity.