

CLARKSBURG

WINE COMPANY



2011 DELTA ROUGE



- Appellation:** Clarksburg, California
- Vineyard:** This vineyard uses a bilateral cordon California sprawl trellis system.
- Soil:** The vineyard is mostly composed of sand and clay.
- Composition:** 30% Pinot Noir, 30% Cabernet Sauvignon, 21.5% Merlot, and 18.5% Grenache.
- Case Production:** 343
- pH:** 3.56
- TA (g/100ml):** .57
- Alcohol:** 14.20%
- Harvest Date:** September 9, 2011 & October 17, 2011
- Brix at Harvest:** 22 - 25 Brix
- Wine Processing:** The fruit was handpicked and delivered in half ton bins. The pinot noir and Grenache were fermented together on skins for first half of the fermentation and then the wine was pressed to preserve fruit and prevent excess tannin development. We used Syrah yeast for this fermentation to enhance the fruit expression while maintaining a good forepalate volume. The Merlot and Cabernet Sauvignon was cold soaked for 96 hours and fermented with D254 to enhance fruit character without herbaceous notes.
- Aging:** This wine was blended shortly after harvest and then aged for 6 months in 15% new French oak from Vicard, and Francois Frerer cooperages with the remainder in 2 and 4 year old French oak barrels. We chose barrels for this wine to enhance fruit expression and soft buttery oak notes.
- Tasting Notes:** This wine is a dark ruby with a tinge of purple. The wine opens with strawberry compote and brioche. As the aroma develops, sweet grape and blackberry emerge. The wine intrigues the palate with ripe cherry and raspberry notes, a firm structure, and spicy oak. This wine finished with lasting notes of toffee, butter, and strawberries.