

CLARKSBURG WINE COMPANY



2012 CHARDONNAY RESERVE



Appellation: Clarksburg, California

Vineyard: The fruit is sourced from multiple vineyards which use either bilateral, cane pruned California sprawl or quadrilateral double curtain trellising.

Soil: One vineyard is situated on a sandy site with deposits of dense clay while the other is in a dense, rocky loam.

Composition: 100% Chardonnay

Case Production: 63

pH: 3.36

TA (g/100ml): .71

Alcohol: 14.5%

Harvest Date: September 1, 2012 - September 6, 2012

Brix at Harvest: 23.7 Brix

Wine Processing: This wine was picked at night and delivered to the winery. Upon delivery, the grapes were immediately loaded into the press as whole clusters to minimize oxidation and preserve fruit expression. The juice was settled and racked to barrels for fermentation.

The entire lot was fermented in a mix of new and 2-4 year old French oak barrels. The lot was fermented with D47, a yeast specifically designed for barrel aged chardonnay, TopEssence, a yeast designed to release hidden varietal aromas, CY3079, a classic barrel fermented chardonnay yeast that provides spice notes and abundant lees, and D254, a yeast which enhances nutty, creamy character in the wine.

Aging: Aged on lees in 75% new French oak from Francois Frerer and Billon cooperages for 9 months. The remainder of the lot was in 4 year old French oak barrels. This wine was barrel aged on lees with weekly stirring during its 12 month maturation. This extended yeast contact creates a velvety texture and increases aromatic composition.

Tasting Notes: This wine opens with rich notes of apple compote, vanilla custard, and honey. The aroma evolves with hints of guava and exotic flower fading into warm pie crust. The first sip of wine reveals velvety richness and a firm core of acidity. The oak and fruit combine harmoniously to elevate the individual components into a mélange of apple pie, ripe pear, sweet oak, and baking spice. The wine is propelled by light grip and refreshing acidity to a clean sweet oak and vanilla finish.