

CLARKSBURG WINE COMPANY



2012 CHENIN BLANC

Appellation: Clarksburg, California

Vineyard: This vineyard uses bilateral California sprawl.

Soil: The Chenin vineyard is composed of sand and clay loam.

Composition: 100% Chenin Blanc

Case Production: 452

pH: 3.42

TA (g/100ml): .74g/100ml

Alcohol: 12.5%

Harvest Date: September 6, 2012

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. This Chenin lot was fermented with QA23 yeast, which highlights varietal character and enhances forepalate structure.

This 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 presents an inviting nose packed with sweet fruit and intriguing floral notes. Initial hints of musky melon and juicy pear intermingle with a floral character that resembles apple blossom. The wine's racy acidity perfectly frames the stone fruit driven flavor and luxurious mouthfeel. The finish is long with notes of citrus pith and minerality.

