

CLARKSBURG WINE COMPANY



2012 CHENIN BLANC VS

Appellation: Clarksburg, California

Vineyard: Hand picked from 35 year old chenin blanc vines that are bilateral California sprawl trellised.

Soil: This vineyard is composed of various alluvial soils including sandy loams and dense clay.

Composition: 100% Chenin Blanc

Case Production: 82

pH: 3.10

TA (g/100ml): .76

Alcohol: 12.5%

Harvest Date: September 1, 2011

Brix at Harvest: 20.4 Brix

Wine Processing: This wine was handpicked at night and delivered to the winery in half ton bins. The grapes were gently macerated and allowed a brief skin contact before being loaded for whole cluster pressing. The juice was settled and racked to barrels for fermentation.

The lot was fermented with Steinberger, a yeast for enhancing varietal expression, and QA23, a yeast known for contributing good forepalate richness and fresh fruit notes.

Aging: The wine was barrel aged on lees for 9 months with weekly stirring during the maturation. This extended yeast contact creates a velvety texture and increases aromatic composition.

Tasting Notes: This wine opens with abundant fruit notes including nectarine, pear, and musky melon interwoven with sweet clover honey. As the bouquet develops, a firm minerality and wisps of apple blossom, provide a counterpoint to the unctuous fruit. The wine is driven by a core of zippy acid that propels the wine to a creamy finish.

