

# CLARKSBURG

WINE COMPANY



## 2012 REMENANCE



**Appellation:** Clarksburg, California

**Soil:** The vineyards are mostly composed of sandy loam and other alluvial soils.

**Composition:** 45% Cabernet Sauvignon, 28% Cabernet Franc, Merlot 17%, and 10% Petite Sirah

**Case Production:** 221

**pH:** 3.49

**TA (g/100ml):** .61

**Alcohol:** 14.50%

**Harvest Date:** Sept 6th- Oct 3rd, 2012

**Brix at Harvest:** 24 – 25.5 Brix

**Wine Processing:** The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration to increase fruit expression. The must went through a 48 hour cold soak before fermentation began. The merlot was fermented in macrobins with gentle mixing by hand during fermentation. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

**Aging:** Aged for 18 months in 30% new French oak from Vicard and Sequin Moreau with the remainder in neutral barrels.

**Tasting Notes:** This wine is a deep carnelian. Initial aromas of ripe blackberry, baking spice, and burnt sugar form a warm and inviting bouquet. As the wine evolves, hints of herb de provence, anise, and sandalwood combine with opulent dark fruit to intrigue the nose. The wine boasts a rich, silky tannin structure with dense richness and perky minerality.