

# CLARKSBURG WINE COMPANY



## 2013 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:** 315
- pH:** 3.42
- TA (g/100ml):** .72g/100ml
- Alcohol:** 12.5%
- Harvest Date:** Aug 24th - Sept. 6, 2013
- Brix at Harvest:** 20 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. One Chenin lot was fermented with QA23 yeast, which highlights varietal character and enhances forepalate structure and the other Chenin lot was fermented with Top Floral yeast, which enhances fruit and floral characters.
- 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 initially opens with musky melon, tamarind, and hints of beeswax. As the bouquet evolves, this wine intoxicates with ripe stonefruit and wisps of apple blossom. A nervy acidity propels a dense core of syrupy fruit and silky texture to a clean mineral driven finish.