

## 2011 DRY CHENIN BLANC – CLARKSBURG



### HISTORY

For more than 25 years, we have sourced fruit from the Clarksburg appellation in the Sacramento Delta. This area has provided us with delicious Chenin Blanc grapes that express our Loire Valley inspired roots. Most California vintners have given up on Chenin Blanc. We believe this delicious varietal has a rightful place at the table. It is the perfect aperitif wine, extremely versatile and food friendly, making it one of our most beloved wines.

### GROWING SEASON

The 2011 season was fraught with many weather related challenges. Our viticulture team however, was up to the task; carefully managing the vineyard and providing us fruit with near perfect ripeness levels. Winter rains were plentiful and lasted well into the late spring and early summer. The summer growing season was unseasonably cool. Harvest was temperate and canopy management was a key to achieve optimal ripeness in the grapes. Unwelcome rains came later into harvest – fortunately, much of our fruit was already picked and safely at the winery.

### WINEMAKER COMMENTS

Since our founding in 1972, we have produced a wonderfully crisp, incredibly refreshing dry Chenin Blanc. The 2011 vintage perfectly represents our love for this wonderful grape variety. Fragrant aromas of pineapple, white peach, melon and citrus leap from the glass. A few swirls reveal an underlying minerality, even some chalky notes, which are an ode to the variety's Loire Valley roots. The palate expresses soft apple characters, zesty citrus and a wonderful sense of balance and freshness. A perfect patio sipper, Chenin Blanc is summertime in a bottle!

<b>SUGGESTED CALIFORNIA RETAIL PRICE</b>	\$12/bottle
<b>PRODUCTION</b>	9,987 cases
<b>RELEASE DATE</b>	April 2012
<b>BLEND</b>	100% Chenin Blanc
<b>APPELLATION</b>	Clarksburg
<b>HARVEST DATES</b>	September 13, 2011
<b>ALCOHOL</b>	12.5%
<b>RESIDUAL SUGAR</b>	0.6% (Dry)
<b>FERMENTATION</b>	Stainless steel fermented at an average of 55°F for approximately 30 days
<b>pH</b>	3.53
<b>TA</b>	0.63g/100mL
<b>SOILS</b>	Flat, sandy delta soil
<b>VINE AGE</b>	10 years on average
<b>YIELDS</b>	6-7 tons per acre



Scan here for more information:

