

2009 DRY CHENIN BLANC – CLARKSBURG



HISTORY

Since the mid 1980s, we have sourced fruit from the Clarksburg appellation in the Sacramento delta. The Wilson Ranch has provided us with delicious, well balanced Chenin Blanc grapes that continue to support our Loire Valley influences. For us, Chenin Blanc is a passion – one we take seriously. Most California vintners have given up on this varietal, but for us, Chenin Blanc is the perfect aperitif wine – a wine that is perhaps our most versatile and food friendly of our entire lineup.

GROWING SEASON

2009 was almost a perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb, and by the time the rains came in early October, most of our fruit was in the barn.

WINEMAKER COMMENTS

At first swirl, a beautiful golden color shines through, then pleasing aromas of orange blossom, lemon peel, and zesty citrus nuances emerge. On the palate, the wine is refreshing and lively with a wonderful balance of citrus elements and tangy sweet fruit that play perfectly together. The finish is clean and well integrated, leaving mouthwatering fruit flavors on the back of the palate. This is a wine that truly begs for another sip!

TOP PICK

Sunset Magazine

BEST BUY

Wine Enthusiast Magazine

AMAZING VALUE

Food & Wine Magazine

RELEASE DATE

June 1, 2010

BLEND

100% Chenin Blanc

APPELLATION

100% Clarksburg (Sacramento Delta Region)

HARVEST DATES

September 6 - 12, 2009

ALCOHOL

12.5%

RESIDUAL SUGAR

0.6% (Dry)

FERMENTATION

Stainless steel fermented at an average of 52°F for approximately 35 days

pH

3.75

TA

.54g/100mL

SOILS

Flat, sandy delta soil

VINE AGE

20 years on average

YIELDS

6-7 tons per acre

