



ELEVATION TEN

2015 Chardonnay Clarksburg

TASTING NOTES

Known as White Burgandy in France, this Chardonnay is fermented in stainless steel and aged for 6 months. The nose gives hints of tropical flavors, including orange blossom, pineapple and grapefruit. The ripe fruit flavors excite your pallet with apricot, peach and honey with the finish adding just a hint of minerals and acidity with a quick clean finish!

WINE MAKERS NOTES

The broad flood plain of the Sacramento River around Clarksburg has been farmed for hundreds of years and is home to some of the best grape-growing conditions in the world. In fact, 90% of the grapes grown in the appellation find homes in top shelf wineries in other regions throughout California.

With the release of our 2015 Chardonnay, we are doing our part to keep Clarksburg grapes on home turf. Fermented in Stainless steel and aged on the lees for 6 months, this wine showcases the unbridled fruit and layered complexity of an un-oaked wine. It is aromatically focused and pure, with ripe papaya, baked apple and stone-fruit bouquet. The mouth-feel is smooth and rich with fine acid balance and a long finish.

DETAILS

Varietals | 100% Chardonnay

Appellation | Clarksburg

Exposure | Flat

Trellis | VSP

Soil | Clay-Loam

Picked | 24.5 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | Neutral Barrels,

Fermentation Process | Racked into neutral barrels for fermentation, no malolactic fermentation

Yeast | Native

pH Levels | 3.51A

Acidity | 6.2 g/L

Aged | 7 months in neutral French Oak Barrels

Vineyard | Wilson Vineyards

Residual Sugar | Dry

