



ELEVATION TEN

2015 Reserve Chardonnay Clarksburg

TASTING NOTES

Barrel-fermented with native yeast for depth and complexity, this delicious wine shows aromas of apple pie, white fig, apricot, toasty oak and crème brûlée. The mouth is rich, supple and balanced with silky mid-palate, good acid structure and flavors of peach, clove and Indian spices.

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.

Fermented with 60% New French Oak and aged on the lees for 14 months, our 2014 Reserve Chardonnay shows the power and richness imparted by extended aging on the lees and a generous contribution of new oak. It is aromatically complex and layered, with aromas of apple pie, white fig, apricot, toasty oak and crème brûlée. The mouth-feel is smooth and rich with fine acid balance and a long finish.

DETAILS

Appellation | Clarksburg

Varietals | 100% Chardonnay

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Elevation | 10 feet

Exposure | Flat

Trellis | VSP

Soil | Clay-Loam

Picked | 24.5 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | In Barrels, 40%
new oak

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

Yeast | Native

pH Levels | 3.44

Acidity | 6.6g/L

Aged | 14 months

Residual Sugar | Dry

