



ELEVATION TEN

2016 *Chenin Blanc* Clarksburg



TASTING NOTES

Our 2016 Chenin Blanc is another great example of how the region of Clarksburg produces amazing white wines. Hints of wet stone, burnt sugar and peaches hit your nose as you begin your tasting experience. The palate contains notes of pink lady apples, pear, and caramel finishing off with a touch of Meyer lemon. This well balanced wine, with mild acid provides a round mouth feel and is the perfect addition to any occasion.

WINE MAKERS NOTES

Chenin Blanc flourishes in the Clarksburg region. The cool marine-layer mornings and warm afternoons have created the perfect climate to achieve full ripeness while maintaining bright acidity. The 2016 vintage of Chenin Blanc is a beautiful example of this balance of fruit aromatics and acidity.

Grown in Merritt Island at 10 feet of elevation our Chenin Blanc is fermented and aged in neutral oak barrels sur lie to further develop the aromas and flavors of this elegant wine.

DETAILS

Varietals | Chenin Blanc

Appellation | Clarksburg

Exposure | 10ft

Trellis | VSP

Soil | Clay-Loam

Picked | 22.5 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | Neutral Barrels

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

Yeast | Native

pH Levels | 3.32

Acidity | 6.7 g/L

Aged | 8 months in neutral French Oak Barrels

Vineyard | Merritt Island Ranch