



ELEVATION TEN

2016 Reserve Chardonnay Clarksburg

TASTING NOTES

Our Reserve Chardonnay has everything you are looking for. The nose has hints of cream and banana. The palate has a surprising amount of minerals for a Chardonnay, a feature that exemplifies our Clarksburg appellation. It also features tropical tones, tangerine, green apple and pear. The finish is subtle and lingering, leaving you longing for your next sip.

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 2016 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

Elevation | 10 feet

Exposure | Flat

Soil | Clay-Loam

Picked | 25.1 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | In Barrels, 60%
new oak

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

Yeast | Native

pH. Levels | 3.49

Acidity | 6.2g/L

Aged | 14 months

Residual Sugar | Dry