



# ELEVATION TEN

## 2017 Reserve Chardonnay Clarksburg

### TASTING NOTES

This wine has prominent notes of lychee, pear, and apple on the nose, a subtle note of banana as well. The palate is caramel, creme brûlée, golden delicious apple, with a slight mineralistic quality, and finishing with a grassy note. Nice acidity toward the end, with a bit of a walnut lingering on the 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.

Fermented with 60% New French Oak and aged on the lees for 14 months, our 2017 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.

### DETAILS

**Appellation** | Clarksburg

**Varietals** | 100% Chardonnay

**Elevation** | 10 feet

**Exposure** | Flat

**Soil** | Clay-Loam

**Picked** | 24.9 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** | 3.50

**Acidity** | 5.9 g/L

**Aged** | 14 months

**Residual Sugar** | Dry

