



# ELEVATION TEN

## 2017 Fiano Clarksburg

### TASTING NOTES

Our 2017 Fiano shows aromas of passionfruit, honeysuckle, green apple, and lime citrus, with subtle mineral notes. Medium-bodied with a generous mid-palate this wine has bright acidity and a clean finish.

### WINE MAKERS NOTES

A grape with a storied history dating back to Roman and possibly even Greek times, Fiano has been cultivated in the hills above the small town of Avellino, 30 miles North-East of Naples for many hundreds of years. In California it is exceedingly rare; in 2017 only 66 tons were produced in the entire state! Our Fiano hails from the Clarksburg AVA where it thrives in the rich alluvial soils. The warm afternoons develop fruit aromatic and flavors, while cool evening Delta breezes allow the grapes to retain a crisp acidity. We whole cluster-press the grapes and ferment in neutral oak barrels utilizing native yeast. This fermentation method, along with aging the wine sur lie, allows the wine to develop subtle complexity while showcasing the varietal expression of Clarksburg grown Fiano.

### DETAILS

**Varietals** | 100% Fiano

**Appellation** | Clarksburg

**Climate** | Clarksburg enjoys warm days and cool nights with afternoon and evening breezes from the Delta

**Picked** | 22.2 Brix

**pH Levels** | 3.4

**Acidity** | 6.7 g/L

**Trellis** | Head-Trained

**Soil** | Alluvial Clay Loam

**Pressing Technique** | Whole Cluster pressed

**Fermentation Containers** | Neutral French Oak barrels

**Fermentation Process** | Fermented with native yeast, no malo-lactic

**Yeast** | Native

**Aged** | 10 months in neutral French Oak Sur Lie

**Vineyard** | Merwin Vineyards

