



ELEVATION TEN

2018 *Proprietor's Vin Blanc*

Clarksburg



TASTING NOTES

Our 2018 Proprietor's Vin Blanc is an energetic blend of Chardonnay, Pinot Grigio, Fiano, and a splash of Viognier. These varietals work together to create intriguing aromas of green apple, melon, tropical fruits and pie crust. On the palate the fruit continues with notes of mandarin orange and lime while showing a wonderful balance of richness on the palate and fresh acidity on the finish.

WINE MAKERS NOTES

Our Proprietor's Vin Blanc is an homage to the quality white wine grapes grown in the Clarksburg appellation. These grape vines thrive in the alluvial soils found in the Clarksburg AVA and the climate of warm days and cool delta breezes allow for perfect ripening. To further enhance the character of our white wines they under go native yeast fermentation in neutral oak.

DETAILS

Varietals | 40% Chardonnay, 30% Pinot Grigio, 20% Fiano, 10% Viognier

Appellation | Clarksburg

pH Levels | 3.4

Acidity | 6.7 g/L

Exposure- Flat

Trellis- Bi-later cordon and Quadrilateral cordon

Soil | Alluvial Clay Loam

Picked | 22.5-24 Brix

Pressing Technique | Whole Cluster

Fermentation Containers | Neutral French oak barrels Stainless Steel (Pinot Grigio)

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

Yeast | Native

Aged | 8 months in neutral French Oak Sur Lie 8 months Stainless Steel for Pinot Grigio

Residual Sugar- Dry

Climate- Warm days and cool nights with afternoon and evening breezes from the Delta