



## Clarksburg Chenin Blanc/Viognier 2014

Napa Valley, California, USA



### PRODUCER

This 80-hectare estate was founded in 1978 when Gary Andrus planted the property's original vineyard in Stags Leap on a terraced hillside flanked by a ridge of pine trees. They now have vineyards across five sub-zones in Napa: four in the Stags Leap District, three in Rutherford, three in Carneros and one each in Howell Mountain and Oakville. This diversity gives winemaker Josh Widaman many different blending options from which to choose each year, the results of which can be seen in the stunningly high quality of the wines they produce.

### VINEYARDS

The grapes come from Clarksburg which is over in the Sacramento river delta. This means that it is fairly warm with an almost constant breeze which helps to retain freshness and acidity in the grapes. The soils tend to be deep clay with excellent water holding capacity. The trellising is bi-lateral cordon.

### VINTAGE

Napa Valley's harvest was unusually early in 2014, not surprising given the state's ongoing drought, which was so extreme that the cover crops in many vineyards never took hold. Substantial rain in late February and early March relieved most of the stress and set up the vines for a vigorous start. "Early" was the key word all season, from budbreak to veraison to harvest. Thankfully, the hotter months proved milder than most expected.

### VINIFICATION

The grapes were destemmed and the berries crushed upon arrival at the winery. The free run juice was combined with the press fraction to increase mouth feel. Two different types of yeast were used to add complexity and aromatics. Fermentation was cool at about 13°C. The wine was aged in stainless steel tanks without malolactic fermentation in order to retain the pure varietal fruit character in the final wine.

### TASTING NOTES

The newest release of this intriguing blend delights the nose with a charming bouquet of enticing aromas of fresh Meyer lemon, fuzzy peach, ripe honeydew melon and yellow plum, mingled with touches of citrus blossom and white tea. The clean, vibrant palate enters with juicy pomelo, sweet lychee and honeyed tangerine fruits, balanced by vibrant acidity and hints of yellow apple and key lime pie that last through the crisp and refreshing finish.

### AWARDS

Sommelier Wine Awards 2016, Gold

Grape Varieties **80% Chenin Blanc**  
**20% Viognier**

Winemaker **Michael Beaulac**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **7.63g/L**

Acidity **7.18g/L**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,  
Vegan**