

## 2008 DRY CHENIN BLANC – CLARKSBURG



### HISTORY

Inspired by the Loire Valley, our family winery has been producing a dry style Chenin Blanc since 1972. The source of our grapes is the Clarksburg area of the Sacramento delta. Wilson Ranch is the ideal setting for Chenin due to its sandy soils and near perfect heating and cooling conditions.

### GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. The harvest season was warm and dry with an early beginning. The quality level was very good with crop levels and tonnage down.

### WINEMAKER COMMENTS

The 2008 Chenin Blanc is our first vintage in a screw cap and with a vineyard designation. At first swirl, inviting aromas of citrus, peach and tropical fruit leap from the glass. On the palate, the wine is simply refreshing and delicious, following the tropical fruit theme while displaying excellent acidity. This Chenin Blanc is balanced from start to finish and is the perfect aperitif wine.

**88 Points**

*The Tasting Panel*

**FAIL-SAFE WINE VALUE**

*Food & Wine Magazine*

RELEASE DATE	June 1, 2009
BLEND	100% Chenin Blanc
APPELLATION	100% Clarksburg (Sacramento Delta Region)
HARVEST DATES	August 23 – 30, 2008
ALCOHOL	12.5%
RESIDUAL SUGAR	0.6% (Dry)
FERMENTATION	Stainless steel fermented at an average of 52°F for approximately 30 days
pH	3.73
TA	.62g/100mL
SOILS	Sandy, well draining
VINE AGE	10-20 years
YIELDS	6-8 tons per acre

