

CLARK-CLAUDON
VINEYARDS

2009 Wild Iris Sauvignon Blanc

TASTING NOTES

The aromas in this wine literally fill the room; exotic passion fruit, subtle citrus blossoms, ripe mangos and delicate rose petals with hints of cantaloupe, green apple and vanilla. On the palate the rich texture and bright acidity is perfectly balanced; giving a round, creamy, yet very refreshing mouth feel. The very long finish is as beautiful as the start with fruit packed intensity

WINERY NOTES

The fruit was harvested at optimum ripeness, and then double sorted in the winery to assure that not a single leaf, stem, jack or flawed berry remained. It was then gravity fed into the fermentation vessels. 80% went into stainless steel while 20% went into barrel; 6.6% new French Acacia the balance, neutral French Oak. The stainless steel insured crisp varietal freshness while the barrel program; allowing stirring 3 times a week for two months following fermentation, gave the wine a subtle, yet rich texture.



VINTAGE FACTS

Grape Source:	Napa Valley Vineyard
Varietal Content:	100% Sauvignon Blanc; 92% Clone 1; 8% Musque
Fermentation:	80% Stainless Steel, 20% barrel including 6% new French Acacia, 14% neutral
Percent Alcohol:	14.2%
Winemaker:	Frederic Delivert
Vineyard Management:	Clark Vineyard Management
Production:	380 cases
Retail Price:	\$26/bottle