

CLARK-CLAUDON

VINEYARDS

2010 WILD IRIS SAUVIGNON BLANC



TASTING NOTES

2010 Wild Iris greets with abundant aromas of gooseberry, boxwood, fresh pear and a hint of cassis. A first taste will bring fresh and lively flavors of white flower, pear and citrus as a mineral tone fills the mouth with beautiful texture. With time in the glass, 2010 Iris gains more volume and creaminess accompanied by added flavors of vanilla with hints of almond, nutmeg and honey. The very long finish begs for more. With this vintage Wild Iris reveals, she is not only playful and gorgeous, but also one to be taken seriously.

WINERY NOTES

The hand picked, perfectly ripe fruit was double sorted. Forty four percent was barrel fermented and fifty six percent was fermented in stainless steel. Thirty percent of the barrels were new. Of those, thirty percent were French Acacia and sixty percent were French Oak. Lees stirring occurred in both barrel and stainless steel lots for the first four months of aging, thus bringing optimum texture to the wine. This combination of the stainless and barrel fermentation succeeded in preserving a perfect balance between crisp varietal flavors and rich creamy textures.

VINTAGE FACTS

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| Grape Source | Napa Valley |
| Varietal Content | 100% Sauvignon Blanc (92% Clone 1 / 8% Musque) |
| Fermentation | 56% Stainless Steel, 44% barrel including 30% new French Acacia |
| Percent Alcohol | 13.4% |
| Winemaking Team | Frederic Delivert and Jean Hoefliger |
| Vineyard Management | Clark Vineyard Management |
| Production | 380 cases |
| Retail Price | \$28/bottle |