CLARK-CLAUDON
VINEYARDS

2013 Wild Iris Sauvignon Blanc

TASTING NOTES

The 2013 Wild Iris, first shows its delicate side with an initial nose of fresh cut cassis buds and small white flowers. It then opens to Myer lemon and kumquat aromas with light spicy notes of white pepper and elusive vanilla-ginger. In the mouth enjoy a smooth balance of creaminess and crispness reminiscent of a ripe Loire Valley Sauvignon Blanc. The 2013 Iris is a very complex wine leaving you with a long finish of mango and passion fruit. Enjoy!

WINERY NOTES

Each vintage of Wild Iris begins with flawlessly ripe fruit that was handpicked under the stars. At the winery this perfect fruit is then de-stemmed, triple sorted and gently pressed, allowing only the free run juice to become Wild Iris. This juice is then fermented in a combination of stainless steel, French Acacia and French Oak barrels with daily lees stirring for four months. Then, only the best lots are blended to capture the beautiful essence of Wild Iris Sauvignon Blanc. The resulting wine is a stunning marriage of nature, art and passion.

VINTAGE FACTS

Grape Source	Napa Valley
Varietal Content	100% Sauvignon Blanc; clone 1 and Musque clone
Fermentation	Stainless Steel, new French Oak, French Acacia, neutral Oak
Percent Alcohol	14.4%
Winemaking Team	Frederic Delivert and Jean Hoefliger
Vineyard Management	Tom Clark, Josh Clark; Clark Vineyard Management
Production	300 cases
Retail Price	$28/bottle