

2016 Wild Iris Sauvignon Blanc
A Celebration in Your Glass

IN THE VINEYARD & THE WINERY

After a record setting, rain filled winter, the 2016 Wild Iris Sauvignon Blanc is ready to celebrate Spring! It won't be long before the vineyard dries out, pruning is complete and the vines begin to bud. With a glass of 2016 Wild Iris in hand, we happily welcome this new season.

Clark-Claudon Wild Iris Sauvignon Blanc is crafted from 2 clones of 100% Sauvignon Blanc from LamBentz vineyard in the Napa Valley. Year after year, this small, single vineyard provides us with exceptional fruit. Once fully ripe, the harvested fruit is fermented in a combination of stainless steel and neutral oak. An extended stirring of the lees assures its refined, rich texture. The 2016, from a very small crop, has been extraordinary from start to finish!

WINEMAKERS TASTING NOTES

With brilliant hues of diamonds and gold, the 2016 Wild Iris prepares you for something special. An explosion of fruit; pear, apricot, mango, peaches and touches of citrus satisfies all expectations. These hedonistic aromas are met with equal ripe fruit flavors and the delicate addition of white chocolate, jasmine and yellow raspberries. A round unctuous texture, in perfect balance with fresh acidity, takes the 2016 Iris to a whole new level. This pleasure continues with an amazingly long finish. ***"This is the classiest and most complex Sauvignon Blanc made by CC to date."***

VINTAGE FACTS

Grape Source	Napa Valley, LamBentz Vineyard
Varietal Content	100% Sauvignon Blanc; clone 1 and Musque clone
Fermentation	Touch of new/balance neutral French Oak & French Acacia
Percent Alcohol	14.2%
Winemaking Team	Frederic Delivert and Jean Hoefliger
Vineyard Management	Tom Clark, Josh Clark; Clark Vineyard Management
Production	125 cases