



2005 BRIARCREST

Alexander Valley



Winemaker:	Erik Olsen
Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Alexander Valley
Acid / pH:	5.97g/L / 3.64
Residual Sugar:	Dry
Alcohol:	14.5%
Aging:	French Oak
Bottled:	September 2007

CLOS DU BOIS PROPRIETARY WINES

Clos du Bois Proprietary Series wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Erik Olsen. Briarcrest is a rich, 100% Cabernet Sauvignon sourced from some of Alexander Valley's most renowned hillside and benchland vineyards.

GRAPE SOURCE

Briarcrest is composed of 100% Cabernet Sauvignon harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting emerging regions for nuanced, muscular Cabernet Sauvignon. To allow for maximum expression and purity of flavor, grapes were harvested by hand from October 26 to November 1, 2005, at an average of 25.2° Brix.

VINTAGE

The 2005 growing season began early with bud break occurring in late February. Warm temperatures prevailed through March, but then cool, wet weather settled in for April, May, and June. Careful crop management and leaf thinning were employed to ensure fruit quality and ripeness. The summer continued with moderate temperatures, foggy mornings, and no major heat spikes. The season finished off with perfect ripening conditions of sunny days, moderate daytime temperatures, and cool nights to yield grapes at optimum ripeness. The 2005 vintage experienced the longest growing season of this decade, and the fruit received as much as 20 days additional hang time to develop exceptional flavors and character.

WINEMAKING

The grapes were destemmed, but not crushed, to extract flavor as gently as possible, then transferred to small stainless steel fermenters where the juice was pumped over the skins three times a day while fermentation ran its course, about eight days in all. At the conclusion of fermentation, the wine remained on the skins for extended maceration for 20 to 30 days, and then underwent 100% malolactic fermentation in barrel, racked, and returned to barrels after fermentation was complete. Individual barrel lots were racked and the wine was blended and returned to barrels in the spring of 2007. The wine remained in new French oak (88% new, 12% used) until August 2007, when it received the final racking. Bottling took place in September 2007.

WINEMAKER NOTES

The 2005 Briarcrest combines complex structure with elegant fruit and stellar varietal appeal, making it as much a cellar selection as a natural fit for today's table. Inky ruby red in color, on the nose it shows pure Cabernet aromas of cassis, blackberry essence, licorice, and perfumed hints of lavender, with notes of cedar and brown spice. On the palate, the wine delivers succulent black fruit flavors and big, chewy tannins before a lengthy finish, wrapping it all up with velvety notes of dark chocolate, cigar box, and espresso. The wine is dense and well-structured and will age well for 10-15 years.

FOOD PAIRINGS

This decadent Cabernet Sauvignon pairs well with flavorful foods like pepper-crusted filets, barbeque fare, or rich stews.