



2007 MARLSTONE

Alexander Valley



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 Gary Sitton. Marlstone is a richly layered Bordeaux-style blend sourced from some of Alexander Valley's most renowned hillside and benchland vineyards.

GRAPE SOURCE

The 2007 Marlstone is composed of 88% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot and 2% Malbec harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting regions for nuanced, muscular Bordeaux reds. To allow for maximum expression and purity of flavor, grapes were harvested by hand between September 8 and October 16, 2007, at an average of 24.5° Brix.

VINTAGE

Low rainfall and moderate temperatures in the spring of 2007 led to an earlier-than-usual bud break with bloom taking place over an extended period, the result being a variable set that contributed to small, loose clusters. Cool temperatures in September and October led to a slow and extended ripening period for the red varieties that make up Marlstone. A below-average crop size on nearly all varieties combined with moderate temperatures yielded wines with intense varietal character, richness and approachable structure.

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. At the conclusion of fermentation, some lots were pressed off to barrels to undergo malolactic fermentation while others remained on the skins for an extended maceration of over 20 days and then pressed off. The final Marlstone blend consisted of eight separate barrel lots, five small lots of Cabernet Sauvignon along with one each of Malbec, Merlot and Petit Verdot. These individual lots were then racked out of barrels, blended and returned to French oak barrels (95% new) to age for 24 months after the winemaker determined his final blend. The final barrel racking was done in November in preparation for bottling in December 2009.

WINEMAKER NOTES

Inky black and ruby red in color, on the nose the 2007 Marlstone pairs complex aromas of ripe wild blackberry fruit, plum and black licorice with pleasing notes of cigar box and brown spice. On the palate, the wine delivers concentrated blackberry and plum flavors and rich, supple tannins followed by a powerful, lengthy finish, wrapped in velvety notes of mocha.

FOOD PAIRINGS

This intensely elegant, full-bodied Bordeaux blend calls for rich meats like steak, lamb and other robust fare.

Winemaker:	Gary Sitton
Varietal Composition:	88% Cabernet Sauvignon 5% Merlot 5% Petit Verdot 2% Malbec
Appellation:	Alexander Valley
Acid /pH:	5.9g/L / 3.72
Residual Sugar:	0.6g/L
Alcohol:	14.5%
Aging:	French Oak and Stainless Steel
Cases Produced:	3,850