



2008 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 2008 Marlstone is composed of 76% Cabernet Sauvignon, 15% Merlot, 5% Malbec and 4% Petit Verdot 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 September through October 2008 at an average of 25° Brix.

VINTAGE

The 2008 growing season started off as usual with bud break in mid-March—though due to prolonged and severe spring frosts, the potential crop yield was reduced in some vineyards. Most varieties set a full crop, but were challenged once again with a windy heat spike in May, which in some cases led to the development of small, lightweight clusters. Ideal ripening conditions prevailed throughout summer and autumn, resulting in outstanding flavor development. The 2008 growing season will be remembered as challenging, with below-average yields, but still of very high quality.

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 six separate barrel lots, three small lots of Cabernet Sauvignon along with one each of Malbec, Merlot and Petit Verdot. In May 2010 these individual lots were racked out of barrels, blended and returned to French oak barrels (84% new) to age for 24 months. The final barrel racking was done in November in preparation for bottling in December 2010.

WINEMAKER NOTES

Inky black and ruby red in color, on the nose the 2008 Marlstone exhibits complex aromas of cassis, cedar and baking spice, followed by a palate of concentrated fruit with fine grain tannin, powerful and balanced, concluding with a long, rich finish.

FOOD PAIRINGS

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

Winemaker:	Gary Sitton
Varietal Composition:	76% Cabernet Sauvignon 15% Merlot 5% Malbec 4% Petit Verdot
Appellation:	Alexander Valley
Acid /pH:	5.71g/L / 3.65
Residual Sugar:	Dry
Alcohol:	14.5%
Aging:	French Oak and Stainless Steel
Cases Produced:	2,000
Suggested Retail:	\$50