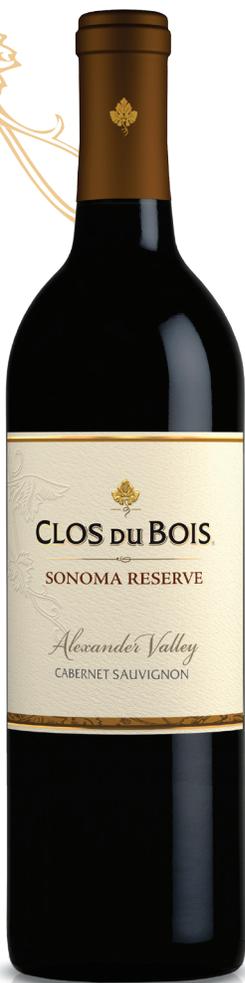



CLOS DU BOIS
SONOMA RESERVE



SONOMA RESERVE

Alexander Valley

2009 CABERNET SAUVIGNON

Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Gary Sitton seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these handcrafted wines.

GRAPE SOURCE

The fruit used to craft this classic Cabernet Sauvignon comes from premium vineyard sites in Sonoma County's Alexander Valley. To add richness and structure to the blend, winemaker Gary Sitton also blends in a small amount of Petit Verdot (5%). The grapes were harvested between September and October 2009, at an average of 25.0° Brix.

VINTAGE

Moderate temperatures throughout the spring and summer made 2009 a very good growing season. Weather during set was good and rain in early May helped to develop a lush, healthy canopy that was beneficial in ripening the crop. No extended heat spikes over 100°F during the key ripening period between July and September allowed the vines to continuously mature fruit. The lack of extreme temperatures resulted in higher acidity and aromatic concentration in the white grapes and higher color and tannin development in the reds.

WINEMAKING

The grapes were destemmed, but not crushed, to small stainless steel fermenters where the juice was pumped over the skins three times a day for about eight days until fermentation was complete. At the end of malolactic fermentation, the wine was racked off heavy lees out of barrels. The barrels were cleaned and the wine was returned to barrels. In July 2011, individual wine lots were racked out of barrels, blended, and then returned to barrels. This Reserve blend was then racked out of barrels one more time in February of 2012 when the wine was bottled.

WINEMAKER NOTES

Ruby red in color, this Cabernet Sauvignon has developed aromas of mocha and chocolate leading into blackberry and cassis. In the mouth, it's richly textured and full-bodied with great concentration, blackberry fruit, dark chocolate with a dark espresso note, plush tannins, and well-integrated roasted oak.

FOOD PAIRINGS

This structured and balanced Cabernet Sauvignon is a perfect match for meaty dishes made of beef or lamb, anything off the grill or cooked on a plank.

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| Winemaker: | Gary Sitton |
| Varietal Composition: | 95% Cabernet Sauvignon, 5% Petit Verdot |
| Appellation: | Alexander Valley |
| Acid/pH: | 5.68g/L / 3.65 |
| Residual Sugar: | Dry |
| Alcohol: | 14.5% |
| Aging: | French, American, and Eastern European Oak |