



<i>Winemaker:</i>	Gary Sitton
<i>Varietal Composition:</i>	100% Chardonnay
<i>Appellation:</i>	Russian River Valley
<i>Acid / pH:</i>	5.8g/L / 3.25
<i>Residual Sugar:</i>	Dry
<i>Alcohol:</i>	13.8%
<i>Aging:</i>	French Oak
<i>Bottled:</i>	August 2011

## 2010 CALCAIRE CHARDONNAY

### *Russian River Valley*

#### CLOS DU BOIS PROPRIETARY SERIES

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. Calcaire is a rich, 100% Chardonnay sourced from some of the Russian River Valley's most renowned vineyards.

#### GRAPE SOURCE

Calcaire is composed of 100% Chardonnay harvested from superb benchland vineyards in the Russian River Valley, one of California's marquee regions for nuanced Chardonnay. To allow for maximum expression and purity of flavor, grapes were harvested by hand between October 1 and October 18, 2010, at an average of 23.2° Brix.

#### VINTAGE

The 2010 vintage was a challenging one, but one which rewarded our efforts with outstanding quality. The growing season began with a cool, wet spring and rainfall that lasted well into June. This created the potential for a large crop, but cool, breezy conditions during bloom resulted in a moderate crop set. The cool weather extended into summer, with foggy days the norm. Growers thinned and dropped crop to avoid botrytis, resulting in greater concentration of flavors in what remained. Warmer weather prevailed in September and October allowing the grapes to fully mature. Longer than normal hang time resulted in superb flavor development while preserving natural acidity, producing wines of outstanding balance.

#### WINEMAKING

After undergoing a gentle whole-cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to the wine to soften the acidity and impart a smooth mouthfeel. The wine was then given the chance to age in barrel sur lie (40% new oak, 60% once-used) for 10 months before bottling. Barrels were stirred by hand once every two weeks during sur lie aging. The wine was bottled August 2011.

#### WINEMAKER NOTES

The full-bodied 2010 Calcaire, brilliant silver straw in hue, has intense aromas of apple, pear, lemon zest and tangerine with hints of vanilla and caramelized sugar and well-integrated oak spice. Bright, vibrant flavors of pear, apple and citrus over a core of minerality are layered with touches of brown spice and nuances of cream. This delicious Chardonnay has a rich, silky texture and long finish and is blessed by balanced acidity and structure, which will allow it to develop additional complexity with bottle age.

#### FOOD PAIRINGS

This rich, full-bodied Chardonnay calls for scrumptiously prepared, equally rich seafood dishes, with buttery, creamy pastas and earthy mushroom-infused food.