



**CLOS du BOIS**  
SONOMA RESERVE

# Russian River Valley

## 2010 SONOMA RESERVE CHARDONNAY

*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 Chardonnay comes from vineyard sites in Sonoma County's coveted Russian River Valley. The grapes were harvested 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

The grapes underwent a gentle, whole-cluster press before 100% of the wine was barrel-fermented in French and Hungarian oak (19% new French, 12% new Hungarian). Malolactic fermentation was then introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was then allowed to age in the barrel sur lie for nine months before bottling took place in July 2011.

### WINEMAKER NOTES

A brilliant silvery-straw in hue, this Chardonnay has pronounced aromas of spiced apple, pear, jasmine and tangerine, with notes of minerality, oak spice and nutmeg, leading into bright ripe pear, apple, citrus and crème brûlée flavors. Rich and creamy, the acidity is balanced and the oak well integrated.

### FOOD PAIRINGS

This rich Chardonnay is a perfect match for shellfish, mushrooms sautéed in butter and any other cuisine that's rich in texture and flavor.



Winemaker:	Gary Sitton
Varietal Composition:	100% Chardonnay
Appellation:	Russian River Valley
Acid / pH:	5.85 g/L / 3.29
Residual Sugar:	3.2 g/L
Alcohol:	13.8%
Aging:	9 months
Bottled:	July 2011