



CLOS *du* BOIS®

SHIRAZ 2011



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 90% Shiraz,
4% Petite Sirah, 3% Petit Verdot, 2% Merlot,
1% Cabernet Sauvignon

APPELLATION: North Coast

ACID/pH: 5.44g/L / 3.66

RESIDUAL SUGAR: 0.2g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American Oak (29% new)

CLOS DU BOIS CLASSICS

Clos du Bois Classics wines are consumer favorites that reflect the winery's accessible and refined winemaking style. Working with a family of trusted growers and more than 500 acres of estate vineyards in the heart of Sonoma County, each vintage is crafted to achieve balance, intensity, and true varietal character. Lush fruit flavors and a juicy, supple palate are the hallmarks of the Clos du Bois style.

GRAPE SOURCE

Fruit for this wine was sourced from California's Central and North Coasts and harvested between October 15 and October 27, 2011, with grapes registering at an average of 23.5° Brix.

VINTAGE

2011 was a challenging vintage on California's North Coast. We had similar conditions to 2010, with a cool, wet spring, and above-average rainfall into June. Rainfall during bloom resulted in a poor set, thinning the crop to less than 15% of normal. The light crop was a blessing in the cool, late season, as a light crop tends to ripen more quickly. With an abundance of available water, the vines produced lots of green growth, creating the potential for canopy imbalance with the light crop. Our estate vineyards and our grape growers worked diligently to balance the canopy to the fruit, through suckering, shoot-thinning, and leafing. Their diligence was rewarded with excellent flavor development in the grapes. A series of mid-October rain events presented further challenges, bringing harvest to a rapid close. The resultant wines reflect the cooler vintage, with lively acidity and moderate alcohol levels, favoring finesse and elegance over power.

WINEMAKING

The grapes were machine harvested as well as harvested by hand. Fermentation took place on the skins and the wine was fermented in stainless steel tanks for about eight days, with pumpovers taking place two to three times a day. The wine was then pressed off the skins onto oak to undergo 100% malolactic fermentation with frequent rack and return transfers done to soften tannins and bring out the wine's fruity aromas. After 18 months in a combination of French, American, and Eastern European barrels, 29% new, the wine was racked and blended before bottling.

WINEMAKER NOTES

Ruby red in color, this bold Shiraz expresses aromas of wild raspberry, mocha, and leather. With a rich mouthfeel, the complex flavor touches on plum and black pepper, with hints of toasty oak and lush fruit.

FOOD PAIRINGS

This peppery Shiraz is ideal with grilled meats and veggies and any manner of wildly flavored meats, such as ribs, squab, or wild boar.