




CLOS du BOIS
SONOMA RESERVE

Russian River Valley

2011 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 wine comes from vineyard sites in Sonoma County's coveted Russian River Valley, an ideal place for growing extraordinary Chardonnay. In 2011, the grapes were harvested between September 26 and October 11, at an average of 23.2° Brix.

VINTAGE

The 2011 growing season of California's North Coast was a challenging one, with conditions mirroring the 2010 vintage. A cool, wet spring, and above-average rainfall into June resulted in a poor set, thinning the crop to less than 15% of normal. This was a blessing in the cool, late season, as a light crop tends to ripen more quickly. However, with an abundance of available water, the vines produced lots of green growth, creating the potential for canopy imbalance. Through suckering, shoot-thinning, and leafing, our estate vineyards and our grape growers worked diligently to balance their canopy to the fruit, an effort that yielded grapes with excellent flavor development. Mid-October rain presented further challenges, bringing harvest to a rapid close. The resultant wines reflect the cooler vintage, with lively acidity, moderate alcohol levels, and finesse and elegance over power.

WINEMAKING

The grapes underwent a gentle, whole-cluster press before 100% of the wine was barrel-fermented in French and Hungarian oak (20% new French, 10% new Hungarian). Malolactic fermentation was then introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was allowed to age in the barrel sur lie for nine months before bottling took place in August 2012.

WINEMAKER NOTES

Brilliant silvery-straw in color, this creamy Chardonnay reveals aromas of apple, pear, white flowers, and lemon with notes of minerality, oak spice, and nutmeg. Bright ripe pear, apple, citrus, and crème brûlée flavors unfold, along with balanced acidity and well-integrated oak.

Winemaker:	Gary Sitton
Varietal Composition:	100% Chardonnay
Appellation:	Russian River Valley
Acid/pH:	6.0g/L / 3.35
Residual Sugar:	2.1g/L
Alcohol:	13.8%
Aging:	French and Hungarian Oak