




CLOS du BOIS
CALCAIRE
RUSSIAN RIVER VALLEY

Sonoma County 2012

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Clos du Bois Proprietary 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. Refined and elegant, these wines continue the unbroken tradition of fine, French-inspired winemaking that was our founder Frank Woods' vision and remains our inspiration to this day.

GRAPE SOURCE

To craft this rich, vibrant Chardonnay, winemaker Gary Sitton selected fruit from premium vineyard sites in Sonoma County's Alexander Valley, including AGG Laval (85%) and Sorocco (12%). Individual lots were identified during harvest, between September 28 and October 11, 2012, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 23.5° Brix.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes and excellent sun exposure. Weather conditions during bloom promoted a strong set, yielding a large crop. It took a long time for the crop to ripen, with flavor development racing ahead of sugars, which is ideal for flavorful, well-balanced wines. The moderate conditions prevailed for the majority of harvest with some late season rain. The wines from the 2012 vintage show excellent color extraction, intense varietal aromatics, and good concentration. By all accounts, it was a very strong, high-quality vintage.

WINEMAKING

After a gentle whole cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was 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. Barrels were stirred by hand once every two weeks during sur lie aging.

WINEMAKER NOTES

This wine has a brilliant silver straw hue with intense aromas of juicy pear, apple, and sweet Meyer lemon with hints of vanilla and caramelized sugar and well-integrated oak spice. Bright, vibrant flavors of citrus and pear, over a core of minerality, are layered with hints of toast, brown spice, and creamy lemon custard. The wine is full-bodied with a rich, silky texture and a long finish. The balanced acidity and structure of this wine will allow it to develop additional complexity with bottle age.

Winemaker: Gary Sitton

Varietal Composition: 100% Chardonnay

Appellation: Russian River Valley

Acid / pH: 5.9g/L / 3.3

Residual Sugar: 0.7g/L

Alcohol: 14.5%

Aging: 100% French oak, 46% new