



CLOS *du* BOIS®

CHARDONNAY 2012



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, we craft each vintage 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 classic Chardonnay is sourced from our own estate vineyards and those of more than 100 contract growers throughout California's North Coast appellation. Comprising six counties north of San Francisco (Napa, Sonoma, Mendocino, Lake, Marin, and Solano), the expansive North Coast is home to some of the finest vineyards in California.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes, and better than average sunlight exposure. Weather conditions during bloom promoted a strong set, yielding a larger than average crop. Given the large crop and moderate temperatures, it took a long time for the crop to ripen, which resulted in flavor development racing ahead of sugars, which is ideal for flavorful, well-balanced wines. The moderate conditions prevailed for the majority of harvest until some late season rain forced us to pick our remaining Cabernet Sauvignon on later ripening sites. The wines from the 2012 vintage show excellent color extraction, intense varietal aromatics, and good concentration. By all accounts it was a very strong vintage for wine quality.

WINEMAKING

Fruit was harvested cool and gently pressed at the winery in order to preserve Chardonnay's pure fruit flavors. After settling, the must was partially barrel fermented (65%) in a combination of French and American oak, with the remaining juice undergoing fermentation in stainless steel. Malolactic fermentation was then induced to soften the wine's acidity and impart a smooth mouthfeel. To encourage maximum flavor development, the wine was aged in barrel sur lie for six months, with the lees stirred monthly prior to bottling.

WINEMAKER NOTES

This wine has a brilliant silver straw yellow hue. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complimented by toasty oak, spice and cream. The silky texture of the wine is overlaid with bright and juicy flavors of rich ripe apple and pear finishing in a long fresh aftertaste.

FOOD PAIRINGS

This crisp, refreshing Chardonnay will complement the likes of fish prepared in lemon butter, pasta in cream sauce, and chicken dishes.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:

100% Chardonnay

APPELLATION: North Coast

ACID/pH: 5.9g/L / 3.20

RESIDUAL SUGAR: 3.8g/L

ALCOHOL: 13.5%

AGING: 30% French, 2% American