



CLOS ^{du} BOIS
MARLSTONE

ALEXANDER VALLEY

Sonoma County 2012 M

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

The 2012 Marlstone is composed of 72% Cabernet Sauvignon, 21% Merlot, 5% Petit Verdot, 1% Cabernet Franc, and 1% Malbec. This wine is harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting regions for nuanced, structured Bordeaux-style red wines. Vineyards selected include Fox Hill (41%), Black Oak Vineyard (15%), J's Ranch (6%), and other esteemed sites in Alexander Valley (38%). To allow for maximum expression and purity of flavor, grapes were harvested, primarily by hand, October 3 through October 29, 2012, at an average of 25° Brix.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes and above average sunlight. 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—ideal for flavorful, well-balanced wines. The moderate conditions prevailed for the majority of harvest until late season rain led to sourcing the remaining grapes from later-ripening sites. The 2012 vintage shows excellent color extraction, intense varietal aromatics, and good concentration. By all accounts it was a very strong vintage for wine quality.

WINEMAKING

The grapes were destemmed, but not crushed, to extract flavor as gently as possible, then transferred to small stainless steel fermenters where the juice was pumped over the skins three times a day. Until fermentation was complete, the wine was pressed off to barrels to undergo malolactic fermentation. Individual wine lots were then racked from barrels, blended and returned to French oak barrels (90% new), and bottled in December 2014.

WINEMAKER NOTES

This wine has inky black color with a ruby red hue, complex aromas of blackberry, black current, mocha, roasted oak, and graphite. In the mouth, dense blackberry with a lush and silky texture and chewy tannins.

Winemaker: Gary Sitton

Varietal Composition: 72% Cabernet Sauvignon,
21% Merlot, 5% Petit
Verdot, 1% Cabernet Franc,
1% Malbec

Appellation: Alexander Valley

Acid/pH: 6.1g/L / 3.73

Residual Sugar: Dry

Alcohol: 14.4%

Aging: 24 months in
French Oak