



CLOS du BOIS®

— *Sonoma Reserve* —

MERLOT

ALEXANDER VALLEY | 2012
SONOMA COUNTY

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 premium vineyard sites in Sonoma County's Alexander Valley and Dry Creek Valley. The grapes were harvested between September 17 and October 21, 2012, at an average of 24.6° 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

Grapes were destemmed, but not crushed, to stainless steel fermenters and the juice pumped over the skins three times per day for eight days until dry. Lots were then pressed off to barrels to undergo malolactic fermentation. At the end of malolactic fermentation, individual barrel lots were racked off lees. The barrels were washed with water and then the wine was returned to barrels for further aging. Individual lots were racked, blended, and returned to barrel. This wine aged for 21 months total in a mix of French, American, and Eastern European oak barrels (41% new). The wine was then racked out of barrels in August 2014 for bottling.

WINEMAKER NOTES

This inky, ruby-red wine opens with fruity black cherry on the nose and light aromas of toasted oak. The mouthfeel is round and full bodied with silky tannins. The wine has great concentration with bright flavors of blackberry, espresso, and mocha.

Winemaker: Gary Sitton

Varietal Composition: 100% Merlot

Appellation: 86% Alexander Valley,
14% Dry Creek Valley

Acid/pH: 5.53g/L/3.64

Residual Sugar: 0.35g/L

Alcohol: 14.5%

Aging: French, American, and
Eastern European oak (41% new)