



CLOS *du* BOIS®

MERLOT 2013

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 from some of the best vineyards across California, each vintage is crafted 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

In 2013, winemaker Gary Sitton sourced fruit for this wine primarily from select vineyards in California's North Coast (84% Sonoma County). Harvest took place September 9 through October 23, with grapes registering an average of 24.5° Brix.

VINTAGE

2013 was a superb growing season, yielding high quality fruit across both white and red grape varietals. It began with a mild winter and spring, with very little rainfall. This yielded balanced vineyard canopies and average crop size, with excellent concentration of flavors. Early bud break due to the mild spring temperatures saw harvest start several weeks earlier than the last few vintages. Coupled with the moderate temperatures, grapes matured slowly, but steadily, achieving full flavor development and tannin maturity.

WINEMAKING

The wine was fermented on the skins in a stainless steel tank for eight days and pumped over three times per day. At the end of fermentation, most lots were pressed and racked onto oak to undergo malolactic fermentation. After, rack and return was performed to get the wine off heavy lees. The lots were aged in oak for 10 months. Individual wine lots were racked and blended together, then prepared for bottling in March 2015.

WINEMAKER NOTES

Deep ruby red in color. Aromas of black cherry, fennel, and brown spice. The wine has a rich texture with concentrated blackberry fruit and notes of mocha.

FOOD PAIRINGS

This rich, balanced Merlot will pair nicely with a wide range of foods, including roast chicken and pork, or pasta with red sauce.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:
83% Merlot, 3% Petit Verdot,
3% Malbec, 3% Cabernet Sauvignon,
3% Petite Sirah, 5% Other

APPELLATION: California

ACID / pH: 5.49g/L / 3.59

RESIDUAL SUGAR: 0.55g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American oak (25% new)

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