



CLOS *du* BOIS®



PINOT GRIGIO *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 and more than 500 acres of estate vineyards in the heart of Sonoma County, 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

The grapes for this Pinot Grigio were sourced from select cooler growing regions throughout California and harvested between August 12 and September 18, 2013.

VINTAGE

The 2013 growing season was superb, yielding high-quality grapes for both red and white varietals. The mild winter and spring, combined with very little rainfall, led to balanced canopies and average crop size, with excellent flavor concentration. Given the warm spring temperatures, harvest began several weeks earlier than usual, but the grapes matured slowly and steadily, achieving full flavor development and tannin maturity.

WINEMAKING

The wine was fermented exclusively in temperature-controlled stainless steel tanks at 55°F with no lees contact and no malolactic fermentation. The lower temperature helped slow the rate of fermentation, encouraging the wine to retain and develop its aromatic character. Specialty yeast strains noted for their aroma-enhancing qualities were also employed during fermentation.

WINEMAKER NOTES

Pale silver straw in color with aromas of white peach, melon, and pink grapefruit, with delicate floral notes. Upon tasting, it has a vibrant, lively acidity surrounded by bright citrus flavors of lime zest, grapefruit, and stone fruit, with hints of minerality and a long, crisp finish.

FOOD PAIRINGS

This crisp Pinot Grigio is a perfect match for Asian food, especially anything infused with garlic, and coconut-milk-based curries. It is also a delicious pairing with raw fish, oysters, mussels, and clams.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:

100% Pinot Grigio

APPELLATION: California

ACID/pH: 6.30g/L / 3.20

RESIDUAL SUGAR: 2.2g/L

ALCOHOL: 13.0%

AGING: Stainless Steel