



*Winemaker:* Gary Sitton

*Varietal Composition:* 85% Merlot, 13% Malbec,  
2% Petit Verdot

*Appellation:* Alexander Valley

*Acid/pH:* 5.69g/L / 3.64g/L

*Residual Sugar:* 0.43g/L

*Alcohol:* 14.5%

*Aging:* French, Eastern European,  
and American oak



**CLOS *du* BOIS**<sup>®</sup>

— *Sonoma Reserve* —

**MERLOT**

**ALEXANDER VALLEY | 2013**  
**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 vineyards in Sonoma County's Alexander Valley and Dry Creek Valley, including Robert Young, Pastori, J's Ranch, River Oaks, Dilworth, and Rafanelli. The grapes were harvested between September 10 and October 7, at an average of 24.6° Brix.

#### VINTAGE

2013 was a superb growing season yielding high quality across both white and red grape varieties. 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 mild spring temperatures led to a harvest that started several weeks earlier than for the previous few vintages. The grapes matured slowly but steadily, achieving full flavor development and tannin maturity, two things we winemakers look for in determining the optimal pick date for our grapes.

#### 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 was aged for 20 months total in a mix of French, Eastern European, and American oak barrels (50% new). The wine was then racked out of barrels in July 2015 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 tannin. The wine has great concentration with bright flavors of blackberry, espresso, and mocha.