



# CLOS *du* BOIS®

## PINOT GRIGIO *2014*



**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:**

100% Pinot Grigio

**APPELLATION:** California

**ACID/pH:** 6.4g/L / 3.13

**RESIDUAL SUGAR:** 2.9g/L

**ALCOHOL:** 13.0%

**AGING:** Stainless Steel

### 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

The grapes for this Pinot Grigio were sourced from select cooler growing regions throughout California and harvested between August 11 and September 9, 2014.

### VINTAGE

A second consecutive year of drought was the primary concern entering the 2014 growing season. A mild winter, with very low rainfall, gave way to an early spring, resulting in bud break two to three weeks ahead of normal in most growing areas. Heavy rainfall in April saturated the soil and refilled reservoirs with water sufficient to irrigate vineyards for the growing season, but the rain was not enough to end the drought. Moderate weather conditions prevailed for the late spring and summer, providing ideal conditions for flavor development in the ripening grapes. Due to the early bud break and the ideal growing conditions, harvest started two to three weeks early and progressed smoothly. Indian summer weather patterns prevailed through the fall, allowing the grapes to ripen to full maturity prior to harvest, resulting in wines of exceptionally high quality and concentration.

### 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. The wine was bottled in February 2015.

### 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.

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