



# CLOS *du* BOIS®

## PINOT NOIR *2014*



**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:**  
98% Pinot Noir, 2% other

**APPELLATION:** California

**ACID / pH:** 5.5g/L / 3.62

**RESIDUAL SUGAR:** 0.7g/L

**ALCOHOL:** 13.5%

**AGING:** French and Eastern European barrels, 25% new

### 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

Fruit for this wine was sourced mostly from California's Central and North Coasts and harvested between September 4 and 30, 2014, with grapes registering at an average of 25.0° Brix.

### 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 grapes were destemmed but not crushed to stainless steel fermenters. The must was chilled to 50°F for a three-day cold soak, then yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for about eight days. Then the lots were pressed off to barrels to undergo malolactic fermentation. The wine was then racked off lees, the barrels were rinsed with hot water, and the wine was returned to the barrels. After eight months of barrel aging, individual wine lots were racked out of barrels and blended in preparation for bottling in August 2015.

### WINEMAKER NOTES

Ruby red in color. Intense aromas of cherry, dried roses, nutmeg, and earthy-woods forest floor. Flavors of sweet cherry and cranberry fruit are wrapped in a silky, rich, and lush texture. The wine is well balanced with light, toasty oak.

### FOOD PAIRINGS

This plush Pinot Noir calls for slow-roasted pork shoulder, ribs, or any dish made with bacon.