



# CLOS *du* BOIS®

## PINOT GRIGIO 2015



### 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 4 and September 6, 2015.

### VINTAGE

The 2015 growing season started with ample rainfall and an earlier-than-normal bud break. Cool, cloudy weather followed, with late-season storms boosting yields and filling reservoirs with ample water for most of the growing season. An abnormally long flowering and fruit set caused loose, lightweight clusters. During an early ripening period, a couple of short but intense hot spells helped to propel sugars to near-optimum levels. Cooling periods interrupted the heat, causing tannins to fully mature. Mid-harvest heat pushed many blocks to optimum Brix levels, increasing pressure to speed up harvest. Late-season blocks that often struggle to achieve Brix finished early this year. A long growing season afforded all varieties plenty of time to achieve color and flavor of the highest quality.

### 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 December 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.

**WINEMAKER:** Melissa Stackhouse

**VARIETAL COMPOSITION:**

100% Pinot Grigio

**APPELLATION:** California

**ACID / pH:** 6.1g/L / 3.22

**RESIDUAL SUGAR:** 2.7g/L

**ALCOHOL:** 13.0%

**AGING:** Stainless Steel

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