



2006 BRIARCREST

Alexander Valley



Winemaker:	Erik Olsen
Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Alexander Valley
Acid / pH:	5.8g/L / 3.68
Residual Sugar:	Dry
Alcohol:	14.5%
Aging:	French Oak
Bottled:	September 2008

CLOS DU BOIS PROPRIETARY WINES

Clos du Bois Proprietary Series wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Erik Olsen. Briarcrest is a rich, 100% Cabernet Sauvignon sourced from some of Alexander Valley's most renowned hillside and benchland vineyards

GRAPE SOURCE

Briarcrest is composed of 100% Cabernet Sauvignon harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting emerging regions for nuanced, muscular Cabernet Sauvignon. To allow for maximum expression and purity of flavor, grapes were harvested by hand between October 26 and October 31, 2006, at an average of 25° Brix.

VINTAGE

The 2006 growing season began slowly, with temperatures cooler than normal. As summer approached, temperatures heated up, culminating with a heat spike in July that spurred development and balanced the season's earlier, cooler conditions. Moving toward harvest, beautifully temperate weather created a longer growing season and encouraged full development of flavor and color concentration in the fruit. This extended hang time was enhanced by a sunny, breezy, and dry ripening period, allowing for an evenly placed harvest.

WINEMAKING

The grapes were destemmed, but not crushed, to extract flavor as gently as possible, then transferred to small stainless steel fermenters where the juice was pumped over the skins three times a day while fermentation ran its course, about eight days in all. At the conclusion of fermentation, the wine remained on the skins for extended maceration for 20 to 30 days, and then underwent 100% malolactic fermentation in barrel, racked, and returned to barrels after fermentation was complete. Individual barrel lots were racked and the wine was blended and returned to barrels in May 2008. The wine remained in new French oak (100% new) until August 2008, when it received the final racking. Bottling took place in September 2008.

WINEMAKER NOTES

The 2006 Briarcrest combines complex structure with elegant fruit and stellar varietal appeal, making it as much a cellar selection as a natural fit for today's table. Inky ruby red in color, on the nose it shows pure Cabernet aromas of cassis, blackberry essence, licorice, and perfumed hints of lavender, with notes of cedar and brown spice. On the palate, the wine delivers succulent black fruit flavors and big, chewy tannins before a lengthy finish, wrapping it all up with velvety notes of dark chocolate, cigar box, and espresso.

FOOD PAIRINGS

This full-bodied Cabernet Sauvignon pairs well with strong flavors found in roasted vegetables and pancetta, lamb chops, and rich pasta sauces.