



Winemaker:	Erik Olsen
Varietal Composition:	75% Cabernet Sauvignon 15% Merlot 4% Petite Verdot 3% Cabernet Franc 3% Malbec
Appellation:	Alexander Valley
Acid /pH:	5.9 g/l/3.64
Alcohol:	14.5%
Cases Produced:	10,500
Bottled:	December 2008
Release Date:	2010

2006 MARLSTONE

Alexander Valley

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. Marlstone is a richly layered Bordeaux-style blend sourced from some of Alexander Valley's most renowned hillside and benchland vineyards.

GRAPE SOURCE

Marlstone is composed of 75% Cabernet Sauvignon, 15% Merlot, 4% Petite Verdot, 3% Cabernet Franc and 3% Malbec harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting emerging regions for nuanced, muscular Bordeaux reds. To allow for maximum expression and purity of flavor, grapes were harvested by hand between September 24 and October 30, 2006, at an average of 25.9° Brix.

VINTAGE

The 2006 growing season took its time, building up slowly and steadily, with temperatures cooler than normal. As summer approached, temperatures increased, climaxing with a heat spike in July that encouraged development, balancing out the season's earlier, cooler conditions. Approaching harvest, beautifully temperate weather allowed for a longer growing season, with optimal time for fully developed flavors and color concentration in the grapes. The extended hang time was enhanced by a sunny, breezy and dry ripening period, making for an evenly paced 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. At the conclusion of fermentation, some lots were pressed off to barrels to undergo malolactic fermentation while other lots remained on the skins for an extended maceration (20 to 30 days). Individual wine lots were then racked from barrels, blended and returned to French oak barrels (90% new) in April 2008 for 24 months. The final barrel racking was done on November 6, 2008, and the wine was bottled about a month later.

WINEMAKER NOTES

The 2006 Marlstone marries suave, concentrated structure with elegant fruit, making it as much a cellar selection as a natural fit for today's table. Inky black and ruby red in color, on the nose it pairs complex aromas of ripe wild blackberry fruit, plum and black licorice with pleasing notes of cigar box and brown spice. On the palate, the wine delivers powerfully rich blackberry and plum flavors and rich, supple tannins followed by a luxurious, lengthy finish, wrapped in velvety notes of mocha.

FOOD PAIRINGS

This intensely elegant, full-bodied Bordeaux blend calls for rich meats like steak, lamb and other robust fare.