



Winemaker:	Gary Sitton
Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Alexander Valley
Acid /pH:	5.93g/L/3.60
Residual Sugar:	Dry
Alcohol:	14.5%
Aging:	French Oak
Bottled:	January 2011

2008 BRIARCREST *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 Gary Sitton. 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 from September 25 to October 21, 2008, at an average of 25.1° Brix.

VINTAGE

The 2008 growing season started off as usual with bud break in mid-March. Due to prolonged, severe spring frosts, the potential crop yield was reduced in some vineyards. Most varieties set a full crop, however, vines that flowered during the windy heat spike in May developed small, light-weight clusters. Fortunately, ideal ripening conditions prevailed throughout summer and autumn, and resulted in outstanding flavor development. The 2008 growing season will be remembered as a challenging growing season with below-average yields, but very high quality.

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. Three separate barrel lots were racked out of barrels, blended, and returned. The wine was aged for 25 months in 94% new French oak. Bottling took place in January 2011.

WINEMAKER NOTES

The 2008 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 rich 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 calls for rich meats like steak, lamb, and other robust fare.