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| <i>Winemaker:</i> | Gary Sitton |
| <i>Varietal Composition:</i> | 100% Cabernet Sauvignon |
| <i>Appellation:</i> | Alexander Valley |
| <i>Acid /pH:</i> | 5.78g/L/3.64 |
| <i>Residual Sugar:</i> | Dry |
| <i>Alcohol:</i> | 14.5% |
| <i>Aging:</i> | French Oak |
| <i>Bottled:</i> | April 2012 |

2009 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 23 to October 10, 2009, at an average of 25.2° Brix.

VINTAGE

Moderate temperatures throughout the spring and summer made 2009 a very good growing season. Weather during set was good and rain in early May helped to develop a lush, healthy canopy that was beneficial in ripening the crop with no extended heat spikes.

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 29 months in 100% new French oak. Bottling took place in April 2012.

WINEMAKER NOTES

The 2009 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 robust Cabernet Sauvignon pairs perfectly with braised short ribs, filet with a port reduction sauce, and caramelized roasted vegetables.