



2009 CALCAIRE

Russian River Valley



CLOS DU BOIS PROPRIETARY SERIES

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. Calcaire is a rich, 100% Chardonnay sourced from some of the Russian River Valley's most renowned vineyards.

GRAPE SOURCE

Calcaire is composed of 100% Chardonnay harvested from superb benchland vineyards in the Russian River Valley, one of California's marquee regions for nuanced Chardonnay. To allow for maximum expression and purity of flavor, grapes were harvested by hand between September 28 and October 5, 2009, at an average of 24.4° 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 ideal for further ripening. No extended heat spikes over 100°F during July and September, the grapevine's key ripening period, allowed the vines to continuously mature fruit. The moderate temperatures resulted in higher acidity and aromatic concentration in the white grapes and higher color and tannin development in the reds.

WINEMAKING

After undergoing a gentle whole-cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to the wine to soften the acidity and impart a smooth mouthfeel. The wine was then given the chance to age in barrel sur lie (45% new oak, 55% once-used) for 10 months before bottling. Barrels were stirred by hand once every two weeks during sur lie aging. The wine was bottled just before Christmas 2010.

WINEMAKER NOTES

The full-bodied 2009 Calcaire, brilliant silver straw in hue, has intense aromas of apple blossom, pear, and integrated oak spice, with hints of vanilla and crème brûlée. Bright, vibrant flavors of pear apple and soft citrus over a core of minerality are layered with touches of brown spice and nuances of cream. This delicious Chardonnay has a rich, silky texture and long finish and is blessed by balanced acidity and structure, which will allow it to develop additional complexity with bottle age.

FOOD PAIRINGS

This rich, full-bodied Chardonnay calls for scrumptiously prepared, equally rich seafood dishes, with buttery, creamy pastas and earthy mushroom-infused food.

Winemaker:	Gary Sitton
Varietal Composition:	100% Chardonnay
Appellation:	Russian River Valley
Acid /pH:	5.8g/L / 3.25
Residual Sugar:	Dry
Alcohol:	14.5%
Aging:	French Oak
Cases Produced:	4,000
Suggested Retail:	\$25