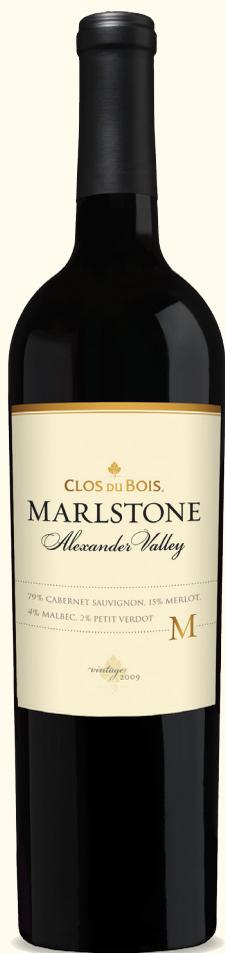




2009 MARLSTONE

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

GRAPE SOURCE

The 2009 Marlstone is composed of 79% Cabernet Sauvignon, 15% Merlot, 4% Malbec, and 2% Petit Verdot. This wine is harvested from superb hillside and benchland vineyards in Alexander Valley, one of California's most exciting regions for nuanced, muscular Bordeaux reds. To allow for maximum expression and purity of flavor, grapes were harvested by hand September through October 2009 at an average of 25° 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. Until fermentation was complete, the wine was pressed off to barrels to undergo malolactic fermentation. Individual wine lots were then racked from barrels, blended and returned to French oak barrels (87% new), and bottled in April 2012.

WINEMAKER NOTES

This wine has inky black color with a ruby red hue, complex aromas of plum, blackberry, and violets, with savory herbs, dark chocolate, leather, and cedar. In the mouth, the wine is rich and full-bodied with exceptional balance. The tannins are firm but ripe, with a velvety texture, contributing length and richness to the finish.

FOOD PAIRINGS

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

<i>Winemaker:</i>	Gary Sitton
<i>Varietal Composition:</i>	79% Cabernet Sauvignon 15% Merlot 4% Malbec 2% Petit Verdot
<i>Appellation:</i>	Alexander Valley
<i>Acid / pH:</i>	5.89 g/L / 3.61
<i>Residual Sugar:</i>	Dry
<i>Alcohol:</i>	14.5%
<i>Aging:</i>	French Oak and Stainless Steel
<i>Cases Produced:</i>	4,000