



<i>Winemaker:</i>	Gary Sitton
<i>Varietal Composition:</i>	100% Cabernet Sauvignon
<i>Appellation:</i>	Alexander Valley
<i>Acid /pH:</i>	5.92g/L/3.71
<i>Residual Sugar:</i>	Dry
<i>Alcohol:</i>	14.5%
<i>Aging:</i>	French Oak
<i>Bottled:</i>	April 2013

2010 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 October 15 to November 5, 2010, at an average of 25° Brix.

VINTAGE

2010 was a challenging growing season, but one which rewarded with outstanding quality. The cool, wet spring extended into the summer months, with foggy days being the norm and temperatures rarely rising above 75°F. This cool weather caused the harvest to run two to three weeks later than normal, but the warmer weather prevailed through September and October allowing the grapes to fully mature. While the cooler year was not typical for the North Coast, it did allow for longer than normal hang time resulting in superb flavor development while preserving brighter natural acidity.

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, and was racked and returned to barrels after fermentation was complete. Separate barrel lots were racked out of barrels, blended, and returned. The wine was aged for 28 months in 100% new French oak. Bottling took place in April 2013.

WINEMAKER NOTES

The 2010 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, and brown spice with hints of toasty oak. On the palate, the wine delivers succulent blackberry fruit flavors complemented by oak and espresso and finishing with big, chewy tannins.

FOOD PAIRINGS

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