



# CLOS DU BOIS

## Chardonnay NORTH COAST 2010



Winemaker: Gary Sitton  
Varietal Composition: Chardonnay  
Appellation: North Coast  
Acid/pH: 5.9g/L/3.30  
Residual Sugar: 3.0g/L  
Alcohol: 13.5%  
Aging: French and American Oak,  
Stainless Steel  
Bottled: April 2011

### CLOS DU BOIS CLASSICS

Clos du Bois Classic wines are consumer favorites that reflect the winery's accessible and refined winemaking style. Working with a family of trusted growers and more than 500 acres of estate vineyards in the heart of Sonoma County, each vintage is crafted to achieve balance, intensity, and true varietal character. Lush fruit flavors and a juicy, supple palate are the hallmarks of the Clos du Bois style.

### GRAPE SOURCE

In 2010, winemaker Gary Sitton sourced fruit for this wine from throughout the North Coast, a region well known for producing flavorful Chardonnay. Harvest took place between September 9 and October 29, 2010, with grapes registering at an average of 24.5° Brix.

### VINTAGE

The 2010 vintage was a challenging one, but one that rewarded our efforts with outstanding quality. The growing season began with a cool, wet spring and rainfall that lasted well into June. This created the potential for a large crop, but cool, breezy conditions during bloom resulted in a moderate crop set. The cool weather extended into summer, with foggy days the norm. Growers thinned and dropped crop to avoid botrytis, resulting in greater concentration of flavors in what remained. Warmer weather prevailed in September and October allowing the grapes to fully mature. Longer-than-normal hang time resulted in superb flavor development while preserving natural acidity, producing wines of outstanding balance.

### WINEMAKING

Gary Sitton ensured that the grapes were harvested either in the evening or in the cool hours of the early morning in order to retain Chardonnay's lovely aromatics. After harvest, grapes were pressed gently and settled before inoculation and a 7- to 10-day fermentation. The wine was then part barrel-fermented, part stainless steel-fermented, undergoing 100 percent malolactic fermentation, then aged on lees and stirred monthly for seven months. This Chardonnay mingled in 30 percent French oak, 2 percent American oak, 30 percent of it new.

### WINEMAKER NOTES

Following its brilliant, silver straw-yellow hue, this Chardonnay has intense primary aromas of apple blossom, ripe pear and sweet lemon drop, complemented by toasty oak, spice and cream. The wine's silky smooth texture is overlaid with bright juicy flavors of rich, ripe apple and pear, lingering into a fresh, satisfying finish.

### FOOD PAIRINGS

This rich, silky Chardonnay is ideal with lobster and other shellfish, especially if served in a butter or cream sauce, roasted poultry or other white meats, creamy pasta dishes, a buttery mushroom omelet or any meal tinged with sweet spices, like cinnamon, nutmeg or ginger.