

## SONOMA RESERVE

### Alexander Valley 2010 CABERNET SAUVIGNON



**CLOS du BOIS**  
SONOMA RESERVE



*Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Gary Sitton seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these handcrafted wines.*

#### GRAPE SOURCE

The fruit used to craft this classic Cabernet Sauvignon comes from premium vineyard sites in Sonoma County's Alexander Valley. To add richness and structure to the blend, winemaker Gary Sitton also blends in a small amount of Merlot (10%), Petit Verdot (6%), and Malbec (1%). The grapes were harvested between October and November 2010, at an average of 25.0° Brix.

#### VINTAGE

The 2010 growing season was a challenging one, but one which rewarded our efforts with outstanding quality. A cool, wet spring, above-average rainfall into June, and breezy conditions during bloom resulted in a moderate crop set. This was a blessing in the cool, late season, as a light crop tends to ripen more quickly with a greater concentration of flavors. Harvest ran two to three weeks later than normal due to the cool weather. Fortunately, warmer weather prevailed through September and into October, allowing the grapes to fully mature before wet weather began in late October. While the cooler year was atypical for the North Coast, it allowed for a longer hang time, resulting in wines with brighter natural acidity, outstanding flavors, and excellent balance.

#### WINEMAKING

The grapes were destemmed, but not crushed, to small stainless steel fermenters where the juice was pumped over the skins three times a day for about eight days until fermentation was complete. At the end of malolactic fermentation, the wine was racked off heavy lees out of barrels. The barrels were cleaned and the wine was returned to barrels. In July 2012, individual wine lots were racked out of barrels, blended, and then returned to barrels. This Reserve blend was then racked out of barrels one more time in November of 2012 when the wine was bottled.

#### WINEMAKER NOTES

Dark ruby red in color, this Cabernet Sauvignon has developed aromas of blackberry, cassis, and brown spice leading into hints of oak and mocha. In the mouth, it's richly textured and full-bodied with great concentration, blackberry fruit, dark chocolate with a dark espresso note, plush tannins, and well-integrated roasted oak.

#### FOOD PAIRINGS

This structured and balanced Cabernet Sauvignon is a perfect match for meaty dishes made of beef or lamb, anything off the grill or cooked on a plank.

Winemaker:	Gary Sitton
Varietal Composition:	83% Cabernet Sauvignon, 10% Merlot, 6% Petit Verdot, 1% Malbec
Appellation:	Alexander Valley
Acid/pH:	5.88g/L / 3.68
Residual Sugar:	Dry 0.5g/L
Alcohol:	14.5%
Aging:	French, American, and Eastern European Oak