



CLOS DU BOIS

Made in California 
FLUENT IN FRENCH

Zinfandel

NORTH COAST 2010

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.

VINEYARDS

In 2010, winemaker Gary Sitton sourced fruit for this wine from throughout the North Coast and Sonoma County, with a majority of the grapes Zinfandel, and the remaining grapes Tempranillo, Petite Sirah and Sirah. Harvest took place between September 27 and October 21, 2010, with grapes registering at an average of 26.5° 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

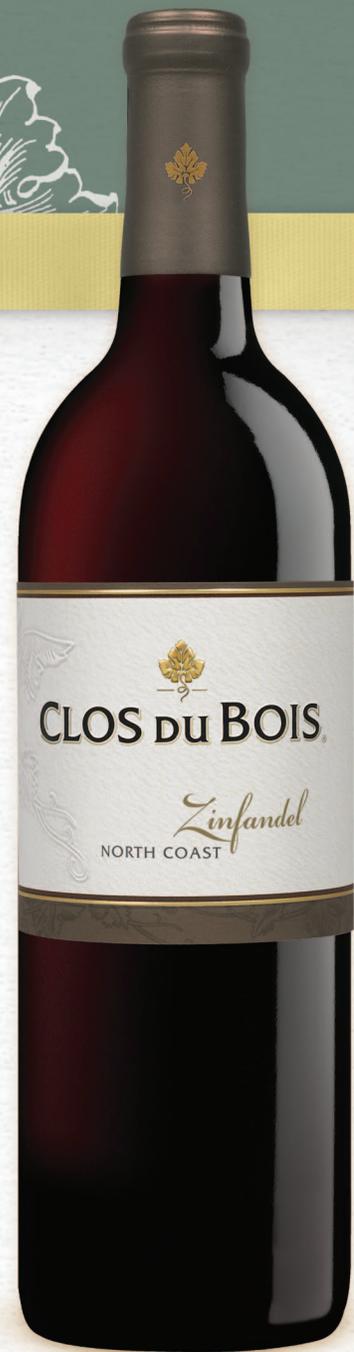
The grapes were destemmed but not crushed to stainless steel fermenters and the must chilled to 60° F for a two-day cold soak. After the cold soak, yeast was added for alcoholic fermentation and then the juice was pumped over the skins two to three times per day for about eight days until alcohol fermentation was complete. At the end of fermentation, lots were pressed off the skins and transferred to barrels to undergo 100% malolactic fermentation, then racked and returned off lees. After 15 months in a combination of French, American and Eastern European barrels, 32% new, the wine was racked in preparation for bottling in November 2011.

WINEMAKER NOTES

A deep black, cherry-red Zinfandel with inviting aromas of plum, blackberry, black licorice and baking spice. This complex, well-integrated Zin is fruit-forward, with plenty of wild strawberry, brambly blackberry, black pepper, supple tannins and light hints of toasted oak and baking spice.

FOOD PAIRINGS

This spicy, juicy Zinfandel calls for slow-roasted barbecue or marinated pulled pork.



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:

76% Zinfandel, 9% Tempranillo,
8% Petite Sirah, 7% Sirah

APPELLATION: North Coast

ACID / PH: 5.7g/L / 3.7

RESIDUAL SUGAR: Dry

ALCOHOL: 13.5%

BOTTLED: November 2011