



WINEMAKER: **Gary Sitton**
VARIETAL COMPOSITION: **75% Cabernet Sauvignon, 10% Merlot, and 7% Petit Verdot** were blended with small amounts of **Cabernet Franc and Malbec**
APPELLATION: **North Coast**
ACID/pH: **5.6g/L / 3.63**
RESIDUAL SUGAR: **2.8g/L**
ALCOHOL: **13.5%**
AGING: **French, Eastern European, and American Oak (23% new)**

CLOS DU BOIS CLASSICS

Clos du Bois Classics 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

Fruit for this wine was sourced mostly from California's North Coast and harvested between October 15 and November 3, 2011, with grapes registering at an average of 23.2° Brix.

VINTAGE

2011 was a challenging vintage on California's North Coast. We had similar conditions to 2010, with a cool, wet spring, and above-average rainfall into June. Rainfall during bloom resulted in a poor set, thinning the crop to less than 15% of normal. The light crop was a blessing in the cool, late season, as a light crop tends to ripen more quickly. With an abundance of available water, the vines produced lots of green growth, creating the potential for canopy imbalance with the light crop. Our estate vineyards and our grape growers worked diligently to balance the canopy to the fruit, through suckering, shoot-thinning, and leafing. Their diligence was rewarded with excellent flavor development in the grapes. A series of mid-October rain events presented further challenges, bringing harvest to a rapid close. The resultant wines reflect the cooler vintage, with lively acidity and moderate alcohol levels, favoring finesse and elegance over power.

WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters where the juice was pumped over the skins three times per day for about eight days until the alcohol fermentation was complete. At the end of fermentation, some lots were pressed off to barrels to undergo malolactic fermentation, while other lots remained on the skins for extended maceration for 20 to 30 days and were then pressed off. After 15 months in a combination of French, Eastern European, and American oak barrels (23% new), the wine was racked and blended before bottling in March 2013.

WINEMAKER NOTES

Ruby red in color, this Cabernet Sauvignon displays complex aromas of cherry and cassis. With hints of toasty oak, bittersweet chocolate, and flavors of dark berry, its concentrated flavor is enhanced by supple tannins.

FOOD PAIRINGS

This robust Cabernet Sauvignon is a fool-proof pairing with grilled meats and veggies or with gamier meats like squab or wild boar.