



## 2011 CALCAIRE

### *Russian River Valley*



#### CLOS DU BOIS PROPRIETARY SERIES

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. Calcaire is a rich, 100% Chardonnay sourced from some of the Russian River Valley's most renowned vineyards.

#### GRAPE SOURCE

Calcaire is composed of 100% Chardonnay harvested from superb benchland vineyards in the Russian River Valley, one of California's marquee regions for nuanced Chardonnay. To allow for maximum expression and purity of flavor, grapes were harvested by hand between September 30 and October 3, 2011, at an average of 23.2° Brix.

#### VINTAGE

The 2011 vintage was a challenging one on California's North Coast. We had similar conditions in 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% 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. Our estate vineyards and grape growers worked diligently to remedy this, through suckering, shoot-thinning, and leafing. Their efforts were 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, moderate alcohol levels, and finesse and elegance over power.

#### WINEMAKING

After undergoing a gentle whole-cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to the wine to soften the acidity and impart a smooth mouthfeel. The wine was then given the chance to age in barrel sur lie (37% new oak, 40% once-used) for nine months before bottling. Barrels were stirred by hand once every two weeks during sur lie aging. The wine was bottled September 2012.

#### WINEMAKER NOTES

Brilliant silver straw in hue, the full-bodied 2011 Calcaire has intense aromas of apple, pear, and lemon zest, with hints of vanilla and caramelized sugar and well-integrated oak spice. Bright, vibrant flavors of citrus and pear over a core of minerality are layered with touches of brown spice and nuances of creamy lemon custard. This delicious Chardonnay has a rich, silky texture, long finish, and balanced acidity and structure, which will allow it to develop additional complexity with bottle age.

#### FOOD PAIRINGS

This rich full-bodied Chardonnay calls for scrumptiously prepared, equally rich seafood dishes, with buttery, creamy pastas and earthy mushroom-infused food.

<i>Winemaker:</i>	Gary Sitton
<i>Varietal Composition:</i>	100% Chardonnay
<i>Appellation:</i>	Russian River Valley
<i>Acid /pH:</i>	5.7g/L / 3.3
<i>Residual Sugar:</i>	0.7g/L
<i>Alcohol:</i>	14.5%
<i>Aging:</i>	French Oak
<i>Bottled:</i>	September 2012