



CLOS du BOIS
MARLSTONE

ALEXANDER VALLEY

Sonoma County 2011

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Clos du Bois Proprietary 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. Refined and elegant, these wines continue the unbroken tradition of fine, French-inspired winemaking that was our founder Frank Woods' vision and remains our inspiration to this day.

GRAPE SOURCE

The fruit used to craft this wine comes from premium vineyard sites, primarily in Sonoma County's Alexander Valley, including Black Oak Basin (28%), Yellow Rose (22%), Sink Ranch (18%), J's Ranch (11%), Rebottaro (10%), Hoffman Ranch (6%), DeLorimier (2%), Robert Young (1%), Brunner (1%), and Rafanelli (1%). To craft this rich, full-bodied blend, winemaker Gary Sitton combined Cabernet Sauvignon (81%), Merlot (11%), Malbec (7%), and Cabernet Franc (1%). Individual lots were identified during harvest, between October 2 and November 2, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 24.5° Brix.

VINTAGE

The 2011 growing season started with a cool, wet spring and above-average rainfall into June. Wet conditions during bloom resulted in a very thin crop that ripened very quickly. The vines produced lots of green growth, creating the potential for canopy imbalance. Our grape growers worked to balance the canopy to the fruit, through suckering, shoot-thinning, and leafing. Their diligence was rewarded with excellent flavor development in the grapes. The wines from the 2011 vintage reflect the cooler temperatures with lively acidity, moderate alcohol levels, and a focus on finesse and elegance over power.

WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters until dry. The Merlot, Malbec, and Cabernet Franc were then pressed to barrels. The Cabernet Sauvignon remained in contact with the skins for an extended maceration of 20 to 30 days before being pressed to barrels. All lots underwent malolactic fermentation and were then racked off heavy lees and returned to barrels. In March 2013, individual barrel lots were blended together and returned to barrels for aging. The wine aged for 24 months total in 100% new French oak barrels and was bottled in January 2014.

WINEMAKER NOTES

This inky black wine has a ruby red hue, with complex aromas of black cherry, mocha, and leather. Cassis aromas follow to the mouth with hints of espresso and well-integrated oak. The wine is well structured, rich, and full bodied. The tannins are round and chewy, contributing to the length and richness of the finish.

Winemaker: Gary Sitton

Varietal Composition: 81% Cabernet Sauvignon,
11% Merlot, 7% Malbec,
1% Cabernet Franc

Appellation: 98% Alexander Valley,
2% other California

Acid/pH: 6.3g/L / 3.7

Residual Sugar: 0.4g/L

Alcohol: 14.5%

Aging: French oak (100% new)