

SONOMA RESERVE

Alexander Valley

2011 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 (12%), Malbec (6%), Petit Verdot (2%), and Cabernet Franc (1%). The grapes were harvested in October 2011 at an average of 23.5° Brix.

VINTAGE

2011 was a challenging growing season, but one which rewarded with outstanding quality. The cool, wet spring, coupled with above-average rainfall into June and during bloom, resulted in a thinner crop than usual. This was a blessing in the cool, late season, as the crop tends to ripen more quickly with a greater concentration of flavors. With the abundance of water, the vines produced lots of green growth, creating the potential for canopy imbalance. Our growers worked diligently to balance the canopy, and 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. While the cooler year was atypical for the North Coast, it resulted in wines that reflect the cooler vintage with lively acidity, moderate alcohol levels, and a focus on finesse and elegance over power.

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 August 2013, this Reserve blend was racked out of barrels and then bottled.

WINEMAKER NOTES

Dark ruby red in color, this Cabernet Sauvignon has developed aromas of black cherry, black plum, and tobacco leading into hints of oak and mocha. In the mouth, it's richly textured, full-bodied, and balanced, with plush tannins, black cherry fruit, 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:	79% Cabernet Sauvignon, 12% Merlot, 6% Malbec, 2% Petit Verdot, 1% Cabernet Franc
Appellation:	Alexander Valley
Acid/pH:	5.9g/L / 3.67
Residual Sugar:	Dry 3g/L
Alcohol:	14.5%
Aging:	French, American, and Eastern European Oak