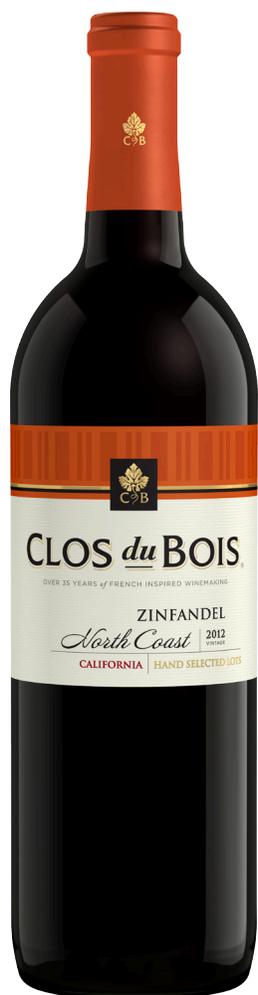




CLOS *du* BOIS®

ZINFANDEL *2011*



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 77% Zinfandel,
14% Petite Sirah, 7% Carignane,
2% Other Reds

APPELLATION: North Coast

ACID/pH: 6.0g/L / 3.6

RESIDUAL SUGAR: 3.0g/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 September 26 and October 27, 2011, with grapes registering at an average of 26° 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. The must was chilled to 60°F for a two-day cool soak. After the cool soak, yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for approximately eight days until the fermentation was complete. At the end of fermentation, the wine was pressed off from the skins and transferred to barrels to undergo malolactic fermentation. 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 August 2012.

WINEMAKER NOTES

With its deep black cherry red color, this Zinfandel tempts with fruity blackberry aromas and light hints of oak. Full bodied with fruit-forward flavors of strawberry preserves, toasty oak, and cinnamon.

FOOD PAIRINGS

This spicy, juicy Zinfandel calls for slow-roasted barbecue, marinated pulled pork, or pizza with all the fixings.