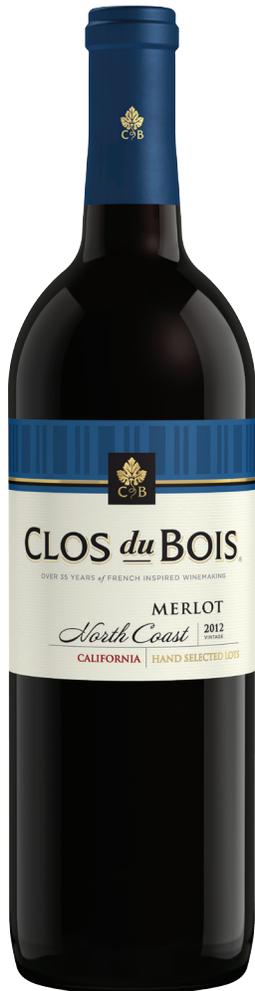




CLOS *du* BOIS®

MERLOT 2012



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, we craft each vintage 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

In 2012, winemaker Gary Sitton sourced fruit for this wine primarily from select vineyards in California's North Coast. Harvest took place September 17 through November 2, with grapes registering an average of 25° Brix.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes and better-than-average sunlight exposure. Weather conditions during bloom promoted a strong set, yielding a larger-than-average crop. Given the large crop and moderate temperatures, it took a long time for the crop to ripen, which resulted in flavor development racing ahead of sugars, which is ideal for flavorful, well-balanced wines. The moderate conditions prevailed for the majority of harvest. The wines from the 2012 vintage show excellent color extraction, intense varietal aromatics, and good concentration. By all accounts, it was a very strong vintage for wine quality.

WINEMAKING

The wine was fermented on the skins in a stainless steel tank for eight days and was pumped over three times per day. At the end of fermentation, most lots were pressed and racked onto oak to undergo malolactic fermentation. After, rack and return was performed to get the wine off heavy lees. The lots were aged in oak for 17 months. Individual wine lots were racked and blended together in March 2014 and prepared for bottling in April.

WINEMAKER NOTES

Deep ruby red in color. Aromas of black cherry, cassis, mocha, and lightly toasted oak. The wine has a rich texture with concentrated black cherry fruit and notes of mocha and dark chocolate.

FOOD PAIRINGS

This rich, balanced Merlot will pair nicely with a wide range of foods, including roast chicken and pork, or pasta with red sauce.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 95% Merlot, 8% Malbec, 5% Petit Verdot

APPELLATION: North Coast

ACID/pH: 5.8g/L / 3.563

RESIDUAL SUGAR: 1.8g/L

ALCOHOL: 13.5%

AGING: French, Eastern European, and American oak (35% new)

SUGGESTED RETAIL: \$16