



# CLOS *du* BOIS®

## PINOT NOIR *2012*



**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** 100% Pinot Noir

**APPELLATION:** California

**ACID/pH:** 5.56g/L / 3.7

**RESIDUAL SUGAR:** 0.6g/L

**ALCOHOL:** 13.5%

**AGING:** French, Eastern European, and American Barrels (27% new)

**SUGGESTED RETAIL:** \$16

### 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 Central and North Coasts and harvested between September 6 and October 17, 2012, with grapes registering at an average of 24.5° Brix

### VINTAGE

2012 was a very strong vintage for wine quality. The moderate temperatures and above-average sun exposure promoted a strong set, yielding a larger-than-average crop. The grapes ripened slowly, resulting in flavor development ahead of sugars, which is ideal for flavorful, well-balanced wines. The moderate conditions prevailed for the majority of harvest until late-season rain forced us to pick our remaining Cabernet Sauvignon on later-ripening sites. The wines from the 2012 vintage show excellent color extraction, intense varietal aromatics, and great concentration.

### WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters and the must chilled to 50°F for a three-day cold soak. Next, yeast was added for alcoholic fermentation and the juice was pumped over the skins two to three times per day for about eight days, until fermentation was complete. Lots were then pressed off to barrels to undergo 100% malolactic fermentation. After seven months in a combination of French, Eastern European, and American barrels (27% new), the wine was racked in preparation for bottling in June 2013.

### WINEMAKER NOTES

A deep ruby-red Pinot full of great aromatic intensity of strawberry, cherry, dried roses, and earthy woody notes—including a touch of forest floor. In taste, the strawberry and cherry are sweet and fruity, balanced by a rich, silky texture and a finish of caramel oak.

### FOOD PAIRINGS

This plush Pinot Noir calls for slow-roasted pork shoulder, ribs, or any dish made with bacon.