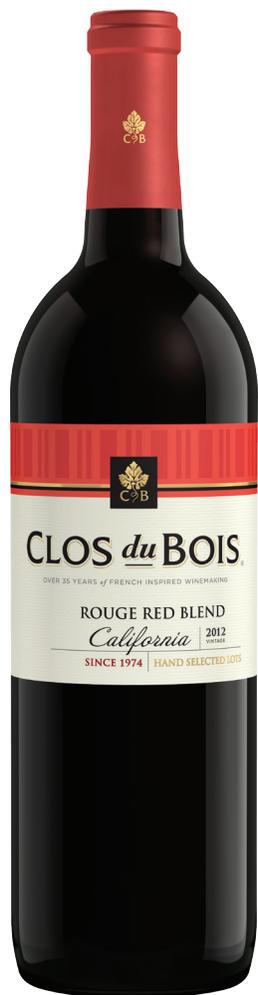




# CLOS *du* BOIS®



## ROUGE *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

Fruit for our Rouge was sourced from select vineyards throughout California's Central and North Coasts—blending Syrah, Zinfandel, Merlot, Petite Sirah, Tempranillo, Carignane, and Malbec to craft this hearty wine. Harvest took place between September and November 2012.

### 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, this charming red blend opens with aromas of jammy blackberry, plum, chocolate, mocha, and roasted coffee. A mouthful of sweet fruit and full-bodied lushness follows, with the blackberry fruit accented by notes of toasty oak.

### FOOD PAIRINGS

This rich, jammy blend will pair nicely with a wide range of foods, including steaks, ribs, and hamburgers off the grill.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** Syrah, Zinfandel, Merlot, Petite Sirah, Tempranillo, Carignane, and Malbec

**APPELLATION:** California

**ACID/pH:** 5.83g/L / 3.66

**RESIDUAL SUGAR:** 8.0g/L

**ALCOHOL:** 13.5%

**AGING:** French, American, and Eastern European oak (21% new)

**SUGGESTED RETAIL:** \$14