



CLOS *du* BOIS®

SAUVIGNON BLANC *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, 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 classic Sauvignon Blanc is sourced from our own estate vineyards and those throughout California's North Coast appellation, which is comprised of the following counties north of San Francisco: Humboldt, Lake, Marin, Mendocino, Napa, Sonoma, and Solano. The expansive North Coast is home to some of the finest vineyards in California.

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 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

To capture and complement the hallmark qualities of Sauvignon Blanc, the grapes were harvested either in the evening or in the cool hours of the early morning. After harvest, grapes were pressed gently and settled before fermentation was initiated by the addition of VL-3 and Premier Cuvée yeast. A temperature-controlled fermentation in stainless steel followed and the wine was bottled early after the vintage to preserve its fresh, vibrant, signature style.

WINEMAKER NOTES

Pale silver straw in color with a slight green tint, our Sauvignon Blanc has lively aromas of lime zest, white grapefruit, gooseberry, delicate florals, and lemongrass. A slight hint of minerality and juicy citrus flavors lead to a crisp, lingering finish.

FOOD PAIRINGS

Our refreshing Sauvignon Blanc is a fit for light fare from all seasons—especially shellfish, ceviche, and salads.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 100%

Sauvignon Blanc

APPELLATION: North Coast

ACID/pH: 6.46g/L / 3.07

RESIDUAL SUGAR: 3.0g/L

ALCOHOL: 13.0%

AGING: Stainless Steel