



# CLOS *du* BOIS®

## SHIRAZ *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 wine was sourced from California's Central and North Coasts and harvested between September 26 and November 5, 2012, with grapes registering at an average of 25.5° 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 2012 vintage shows excellent color extraction, intense varietal aromatics, and great concentration.

### WINEMAKING

The grapes were destemmed, but not crushed, to stainless steel fermenters where the wine fermented for about eight days, with pumpovers taking place two to three times a day. The wine was then pressed off the skins onto oak to undergo 100% malolactic fermentation with frequent rack and return transfers done to soften tannins and bring out the wine's fruity aromas. After nine months in a combination of French, American, and Eastern European oak, 25% new, the wine was racked and blended before bottling in October 2013.

### WINEMAKER NOTES

This deep, ruby-red Shiraz expresses dense blackberry aromas with hints of spice, blueberry, and mocha. With a rich mouthfeel and firm structure, the complex flavor touches on ripe blackberry with hints of toasty oak.

### FOOD PAIRINGS

This peppery Shiraz is ideal with grilled meats and veggies and any manner of wildly flavored meats, such as ribs, beef stew, or wild boar.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** 100% Shiraz

**APPELLATION:** North Coast

**ACID/pH:** 5.7g/L / 3.7

**RESIDUAL SUGAR:** 0.7g/L

**ALCOHOL:** 13.5%

**AGING:** French, Eastern European,  
and American oak (25% new)