

Russian River Valley

2012 SONOMA RESERVE

CHARDONNAY



CLOS du BOIS
SONOMA RESERVE



Winemaker:	Gary Sitton
Varietal Composition:	100% Chardonnay
Appellation:	Russian River Valley
Acid/pH:	6.1g/L / 3.3
Residual Sugar:	2.9g/L
Alcohol:	14.5%
Aging:	French and Hungarian Oak

Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Gary Sitton seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these handcrafted wines.

GRAPE SOURCE

The fruit used to craft this wine comes from vineyard sites in Sonoma County's coveted Russian River Valley, an ideal place for growing extraordinary Chardonnay. In 2012, the grapes were harvested between September 28 and October 17, at an average of 23.5° Brix.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes and above-average sunlight exposure. Weather conditions during bloom promoted a strong set, yielding a larger-than-average crop. The crop ripened slowly, resulting in flavor development 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

The grapes underwent a gentle, whole-cluster press before 100% of the wine was barrel-fermented in French and Hungarian oak (23% new French, 11% new Hungarian). Malolactic fermentation was then introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was allowed to age in the barrel sur lie for nine months before bottling took place in September 2013.

WINEMAKER NOTES

Brilliant silvery-straw in color, this creamy Chardonnay reveals aromas of apple, pear, and citrus with notes of minerality and sweet brown spice. Bright ripe pear, apple, citrus, and crème brûlée flavors unfold, along with balanced acidity and well-integrated oak.