



# CLOS *du* BOIS®

## ZINFANDEL *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 North Coast and harvested between September 26 and October 29, 2012, with grapes registering at an average of 26° 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. The must was chilled to 60°F for a two-day cool soak. After the cool soak, yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for approximately eight days until the fermentation was complete. At the end of fermentation, the wine was pressed off from the skins and transferred to barrels to undergo malolactic fermentation. After nine months in a combination of French, Eastern European, and American oak barrels, 25% new, the wine was racked and blended before bottling in October 2013.

### WINEMAKER NOTES

With its deep, black cherry red color, this Zinfandel tempts with aromas of ripe plum, blackberry, and hints of baking spice. Full bodied and fruit forward with soft, supple tannins, and flavors of juicy blackberry with light hints of toasted oak.

### FOOD PAIRINGS

This spicy, juicy Zinfandel calls for slow-roasted barbecue, marinated pulled pork, or pizza with all the fixings.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** 85% Zinfandel,  
14% Petite Sirah, 1% Other Reds

**APPELLATION:** North Coast

**ACID/pH:** 5.9g/L / 3.6

**RESIDUAL SUGAR:** 2.5g/L

**ALCOHOL:** 13.5%

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