



  
**CLOS *du* BOIS**

## CABERNET SAUVIGNON *2013*

### 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 from some of the best vineyards across California, 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

This delicious Cabernet Sauvignon is sourced primarily from select vineyards in the North Coast appellation, with additional fruit from the Central Coast and other California growing regions. The fruit was harvested between September 11 and October 31, with grapes registering at an average of 25° Brix.

### VINTAGE

The 2013 growing season was superb, yielding high-quality grapes for both red and white varietals. The mild winter and spring, combined with very little rainfall, led to balanced canopies and average crop size, with excellent flavor concentration. Given the warm spring temperatures, harvest began several weeks earlier than usual, but the grapes matured slowly and steadily, achieving full flavor development and tannin maturity.

### WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters where the juice was pumped over the skins three times per day for about eight days until the alcohol fermentation was complete. At the end of fermentation, some lots were pressed off to barrels to undergo malolactic fermentation, while other lots remained on the skins for extended maceration for 20 to 30 days and were then pressed off. After 10 months in a combination of French, Eastern European, and American oak barrels (37% new), the wine was racked and blended before bottling in April 2015.

### WINEMAKER NOTES

Deep purple in color with a ruby red hue, this Cabernet Sauvignon displays aromas of ripe blackberries with hints of milk chocolate and oak spice. In the mouth, the flavors are concentrated, juicy blackberry, and the tannins are fleshy and round.

### FOOD PAIRINGS

This robust Cabernet Sauvignon pairs well with grilled meats and veggies.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:**

86% Cabernet Sauvignon, 8% Merlot, and 4% Malbec were blended with small amounts of other red grape varietals

**APPELLATION:** California

**ACID / pH:** 5.4g/L / 3.64

**RESIDUAL SUGAR:** 2.4g/L

**ALCOHOL:** 13.5%

**AGING:** French, Eastern European, and American Oak (37% new)