



CLOS du BOIS  
**CALCAIRE**  
RUSSIAN RIVER VALLEY

Sonoma County 2013

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*Clos du Bois Proprietary wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Gary Sitton. Refined and elegant, these wines continue the unbroken tradition of fine, French-inspired winemaking that was our founder Frank Woods' vision and remains our inspiration to this day.*

#### GRAPE SOURCE

To craft this rich, vibrant Chardonnay, winemaker Gary Sitton selected fruit from the AGG Lavell Vineyard located in Sonoma County's Alexander Valley. Individual lots were identified during harvest, between September 12 and September 16, 2013, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 23.5° Brix.

#### VINTAGE

2013 was a superb growing season. It began with a mild winter and spring, with very little rainfall. This yielded balanced vineyard canopies and average crop size, with excellent concentration of flavors. Due to mild spring temperatures, bud break came early and harvest began several weeks sooner than the last few vintages. Because of the moderate temperatures, the grapes matured slowly but steadily, achieving full flavor development and tannin maturity, two things winemakers look for in determining the optimal pick date for their grapes.

#### WINEMAKING

After a gentle, whole-cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was then allowed to age in the barrel sur lie for nine months before bottling. Barrels were stirred by hand once every two weeks during sur lie aging.

#### WINEMAKER NOTES

This wine has a brilliant silver-straw hue with intense aromas of juicy gala apple and sweet orange blossom with hints of vanilla and caramelized sugar and well-integrated oak spice. Bright, vibrant flavors of citrus and pear over a core of minerality are layered with hints of toasty brown spice and nuances of creamy lemon custard. The wine is full bodied with a rich, silky texture and a long finish. The balanced acidity and structure of this wine will allow it to develop additional complexity with bottle age.

*Winemaker:* Gary Sitton

*Varietal Composition:* 100% Chardonnay

*Appellation:* Russian River Valley

*Acid/pH:* 5.9g/L / 3.35

*Residual Sugar:* 0.7g/L

*Alcohol:* 14.5%

*Aging:* 100% French oak,  
40% new