



CLOS *du* BOIS®

CHARDONNAY 2013



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:
100% Chardonnay

APPELLATION: North Coast

ACID/pH: 5.6g/L / 3.27

RESIDUAL SUGAR: 3.6g/L

ALCOHOL: 13.5%

AGING: 30% French, 2% American oak

SUGGESTED RETAIL: \$14

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, we craft each vintage 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 classic Chardonnay is sourced from our own estate vineyards and those of more than 100 contract growers throughout California's North Coast appellation. Comprising six counties north of San Francisco (Napa, Sonoma, Mendocino, Lake, Marin, and Solano), the expansive North Coast is home to some of the finest vineyards in California.

VINTAGE

2013 was a superb growing season yielding high-quality grapes. It began with a mild winter and spring, with very little rainfall. This produced balanced vineyard canopies and average crop size, with excellent concentration of flavors. Early bud break, due to the mild spring temperatures, saw harvest start several weeks earlier than the last few vintages. Coupled with the moderate temperatures, 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

Fruit was harvested cool and gently pressed at the winery in order to preserve the Chardonnay's pure fruit flavors. After settling, the must was partially barrel fermented in a combination of French and American oak, with the remaining juice undergoing fermentation in stainless steel. Malolactic fermentation was then induced to soften the wine's acidity and impart a smooth mouthfeel. To encourage maximum flavor development, the wine was aged in barrel sur lie for six months, with the lees stirred monthly prior to bottling.

WINEMAKER NOTES

Brilliant silver straw yellow in color. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. The silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear. The finish is long and fresh.

FOOD PAIRINGS

This crisp, refreshing Chardonnay will complement a variety of foods, including fish prepared in lemon butter sauce, pasta in cream sauce, and herb-roasted chicken.