



CLOS du BOIS
MARLSTONE

ALEXANDER VALLEY

Sonoma County 2013 M

Clos du Bois Proprietary wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings 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 Wood's vision and remains our inspiration to this day.

GRAPE SOURCE

The fruit used to craft this wine comes from premium vineyard sites, primarily in Sonoma County's Alexander Valley, including Fox Hill Vineyard (73%), River Oaks Vineyard (12%), J's Ranch (8%), Rebotarro (2%), Bedrock (1%), Burr (1%), Lawley (1%), and Valdez (1%). To craft this rich, full-bodied blend, winemaker Gary Sitton combined Cabernet Sauvignon (78%), Merlot (9%), Petit Verdot (6%), Malbec (5%), and Cabernet Franc (2%). Individual lots were identified during harvest, between September 24 and October 24, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 27° Brix.

VINTAGE

2013 was a superb growing season, yielding high quality fruit across both white and red grape varieties. 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. An early bud break due to the mild spring temperatures brought a harvest that started several weeks earlier than the last few vintages. Due to moderate temperatures, grapes matured slowly, but steadily, achieving full flavor development and tannin maturity.

WINEMAKING

Merlot, Malbec, and Petit Verdot were pressed to barrels while Cabernet Sauvignon remained in contact with skins for an extended maceration of 20 to 40 days before being pressed to barrels. All lots underwent malolactic fermentation and were then racked and returned to barrels. Individual barrel lots were blended together and returned to barrels for aging. The wine aged for 25 months total in 100% new French oak barrels and was bottled in January 2016.

WINEMAKER NOTES

This inky black wine has a ruby red hue, with complex aromas of blackberry, black currant, mocha, cedar, and hints of tobacco leaf. In the mouth, dense concentrated black fruit flavors of black cherry, blackberry, and black currant give the wine a lush, silky texture and finishes with round, chewy tannins.

Winemaker: Gary Sitton

Varietal Composition: 78% Cabernet Sauvignon,
9% Merlot, 6% Petit Verdot,
5% Malbec, 2% Cabernet Franc

Appellation: 98% Alexander Valley,
1% Sonoma Valley,
1% Dry Creek

Acid/pH: 6.33g/L / 3.68

Residual Sugar: 0.53g/L

Alcohol: 14.5%

Aging: French oak (100% new)