



# CLOS *du* BOIS®

## PINOT NOIR *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 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 mostly from California's Central and North Coasts and harvested between September 4 and October 4, 2013, with grapes registering at an average of 25.5° Brix.

### 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

The grapes were destemmed but not crushed to stainless steel fermenters. The must was chilled to 50°F for a three-day cold soak, then yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for about eight days. Then the lots were pressed off to barrels to undergo malolactic fermentation. The wine was then racked off lees, the barrels were rinsed with hot water, and the wine was returned to the barrels. After about seven months of barrel aging, individual wine lots were racked out of the barrels and blended in preparation for bottling in May 2014.

### WINEMAKER NOTES

Ruby red in color. Intense aromas of cherry, dried roses, and earthy-woody forest floor. Flavors of sweet cherry fruit are wrapped in a silky, rich, and lush texture. The wine is well balanced with light, toasty oak.

### FOOD PAIRINGS

This plush Pinot Noir calls for slow-roasted pork shoulder, ribs, or any dish made with bacon.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** 95% Pinot Noir,  
5% other

**APPELLATION:** California

**ACID/pH:** 5.56g/L / 3.7

**RESIDUAL SUGAR:** 0.6g/L

**ALCOHOL:** 13.5%

**AGING:** French, Eastern European, and  
American barrels (30% new)