




CLOS *du* BOIS

ROUGE RED BLEND 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

Fruit for our Rouge Red Blend was sourced from select vineyards throughout California's Central and North Coasts—blending Syrah, Zinfandel, Petite Sirah, Merlot, and small amounts of other varietals to craft this hearty wine. Harvest took place between September 6 and October 31, 2013.

VINTAGE

2013 was a superb growing season, yielding high quality fruit across both white and red grape varietals. 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. 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.

WINEMAKING

The wine was fermented on the skins in a stainless steel tank for eight days and pumped over three times per day. At the end of fermentation, most lots were pressed and racked onto oak to undergo malolactic fermentation. After, rack and return was performed to get the wine off heavy lees. The lots were aged in oak for 10 months. Individual wine lots were racked and blended together, then prepared for bottling in April 2015.

WINEMAKER NOTES

Deep ruby red in color, this charming red blend opens with aromas of black cherry and plum, with hints of sandalwood, vanilla, and brown spice. A mouthful of sweet fruit and full-bodied lushness follows, with a juicy, concentrated blackberry fruit entry balanced by milk chocolate and spice on the finish.

FOOD PAIRINGS

This rich, jammy blend will pair nicely with a wide range of foods, including steak, ribs, and hamburgers off the grill.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:
52% Syrah, 21% Zinfandel, 13% Petite Sirah,
7% Merlot, 7% Other

APPELLATION: California

ACID / pH: 5.9g/L / 3.59

RESIDUAL SUGAR: 8.0g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American oak (25% new)