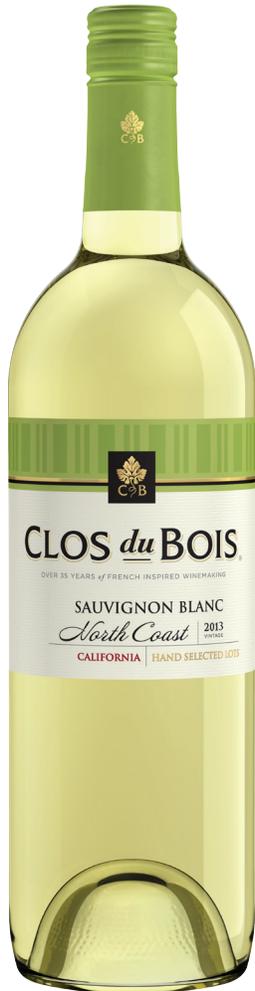




# CLOS *du* BOIS®

## SAUVIGNON BLANC 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 classic Sauvignon Blanc is sourced from our own estate vineyards and those throughout California's North Coast appellation, which is comprised of the following counties north of San Francisco: Humboldt, Lake, Marin, Mendocino, Napa, Sonoma, and Solano. The expansive North Coast is home to some of the finest vineyards in California.

### VINTAGE

The 2013 growing season was superb, yielding high-quality grapes for both red and white varieties. The mild winter and spring, combined with very little rainfall, led to balanced canopies and average crop size, with excellent flavor concentration. Given the warm spring temperatures, harvest began several weeks earlier than usual, but the grapes matured slowly and steadily, achieving full flavor development and tannin maturity.

### WINEMAKING

To capture and complement the hallmark qualities of Sauvignon Blanc, the grapes were harvested either in the evening or in the cool hours of the early morning. After harvest, grapes were pressed gently and settled before fermentation was initiated by the addition of VL-3 and Premier Cuvée yeast. A temperature-controlled fermentation in stainless steel followed and the wine was bottled early after the vintage to preserve its fresh, vibrant, signature style.

### WINEMAKER NOTES

Pale silver straw in color with a slight green tint, our Sauvignon Blanc has lively lime zest aromas and flavors of white grapefruit, gooseberry, delicate florals, and lemongrass. A slight hint of minerality and juicy citrus flavors lead to a crisp, lingering finish.

### FOOD PAIRINGS

Our refreshing Sauvignon Blanc is a fit for light fare from all seasons—especially shellfish, ceviche, and salads.

**WINEMAKER:** Gary Sitton

**VARIETAL COMPOSITION:** 100%  
Sauvignon Blanc

**APPELLATION:** North Coast

**ACID/pH:** 6.70g/L / 3.07

**ALCOHOL:** 13.0%

**AGING:** Stainless Steel

**SUGGESTED RETAIL:** \$14