



CLOS *du* BOIS®

SHIRAZ 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 this wine was sourced mainly from California's North Coast (77% Sonoma County) and harvested between September 6 and October 30, 2013, with grapes registering at an average of 26° 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. 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 grapes were destemmed, but not crushed, to stainless steel fermenters where the wine fermented for about eight days, with pumpovers taking place two to three times a day. The wine was then pressed off the skins onto oak to undergo 100% malolactic fermentation with frequent rack and return transfers to soften tannins and bring out the wine's fruity aromas. After 10 months in a combination of French, American, and Eastern European oak, 22% new, the wine was racked and blended before bottling in November 2014.

WINEMAKER NOTES

This deep, ruby red Shiraz expresses dense blueberry and blackberry bramble aromas. The wine has a rich, earthy texture, with lush flavors of ripe blackberry and notes of leather.

FOOD PAIRINGS

This rich Shiraz is ideal with grilled meats and veggies and any manner of spice-rubbed or marinated meats, such as ribs, beef stew, or wild boar.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:
94% Shiraz, 3% Petite Sirah,
2% Merlot, 1% Zinfandel

APPELLATION: California

ACID / pH: 5.5g/L / 3.72

RESIDUAL SUGAR: 0.35g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American oak (22% new)

CLOS DU BOIS | 19410 GEYSERVILLE AVE, GEYSERVILLE, CA 95441 | PHONE: 800.222.3189 | CLOSDUBOIS.COM