



Winemaker: Gary Sitton

Varietal Composition: 75% Cabernet Sauvignon,
13% Merlot, 5% Petit
Verdot, 6% Malbec,
1% Cabernet Franc

Appellation: Alexander Valley

Acid/pH: 5.96g/L / 3.7g/L

Residual Sugar: 0.4g/L

Alcohol: 14.5%

Aging: French, Eastern
European, and American oak



CLOS *du* BOIS

— *Sonoma Reserve* —

CABERNET SAUVIGNON

ALEXANDER VALLEY | 2013
SONOMA COUNTY

Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Gary Sitton seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these handcrafted wines.

GRAPE SOURCE

The fruit used to craft this classic Cabernet Sauvignon comes from premium vineyard sites in Sonoma County's Alexander Valley and Dry Creek Valley. The grapes were harvested between September 19 and October 22 at an average of 24.5° Brix.

VINTAGE

2013 was a superb growing season yielding high quality 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 mild spring temperatures led to a harvest that started several weeks earlier than for the previous few vintages. The grapes matured slowly but steadily, achieving full flavor development and tannin maturity, two things we winemakers look for in determining the optimal pick date for our grapes.

WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters and fermented on the skins for 8 days until dry. Lots with outstanding color and flavor were given extended skin contact of 20 to 40 days. The lots were pressed off to barrels to undergo malolactic fermentation. At the end of malolactic fermentation, individual barrel lots were racked off heavy lees. The barrels were washed with water and then the wine was returned to barrels for further aging. Individual lots were racked, blended, and returned to barrel. This wine was aged for 20 months total in a mix of French, Eastern European, and American oak barrels (36% new). The wine was then racked out of barrels in July 2015 for bottling.

WINEMAKER NOTES

Dark ruby in color, this wine opens with aromas of wild cherry, espresso, mocha, and black licorice followed by flavors of cassis and black cherry. The wine has structured tannins, a full body, and a long, silky finish.