



CLOS *du* BOIS®

ZINFANDEL 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 (49% Sonoma County, 32% Mendocino County, 15% Lake County, and 4% other California sites) and harvested between September 20 and October 31, 2013, with grapes registering at an average of 27° 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. The must was chilled to 60°F for a two-day cool soak. After the cool soak, yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for approximately eight days until the fermentation was complete. At the end of fermentation, the wine was pressed off from the skins and transferred to barrels to undergo malolactic fermentation. After 10 months in a combination of French, Eastern European, and American oak barrels, 29% new, the wine was racked and blended before bottling in November 2014.

WINEMAKER NOTES

Deep, black cherry red in color, this Zinfandel tempts with complex aromas of black pepper, blackberry, licorice, and well-integrated oak that carry seamlessly through to the palate, with added layers of wild strawberry and baking spice. This wine is full bodied and fruit forward with soft, supple tannins.

FOOD PAIRINGS

This spicy, juicy Zinfandel calls for slow-roasted barbecue, marinated pulled pork, or pizza with all the fixings.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:
87% Zinfandel, 11% Petite Sirah,
1% Syrah, 1% Carignane

APPELLATION: California

ACID / pH: 5.6g/L / 3.66

RESIDUAL SUGAR: 0.55g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American oak (29% new)