



Winemaker: Gary Sitton

Appellation: Russian River Valley

Acid/pH: 5.7g/L / 3.35

Residual Sugar: 0.7g/L

Alcohol: 14.5%

Aging: 100% French oak,
43% new


CLOS du BOIS
CALCAIRE
RUSSIAN RIVER VALLEY

Sonoma County 2014

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Clos du Bois Proprietary wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Garry Sitton. Refined and elegant, these wines continue the unbroken tradition of fine, French-inspired winemaking that was our founder Frank Wood's vision and remains our inspiration to this day.

GRAPE SOURCE

To craft this rich, vibrant Chardonnay, winemaker Gary Sitton selected fruit from premium vineyard sites in Sonoma County's Russian River Valley, including AGG Lavell (87%), Blasi (6%), and Chalk Ridge (6%). Individual lots were identified during harvest, between August 30 and September 27, 2014, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 23.5° Brix.

VINTAGE

A second consecutive year of drought was the primary concern entering the 2014 growing season. A mild winter, with very low rainfall, gave way to an early spring, resulting in earlier than normal bud break. Heavy rainfall in April saturated the soil and refilled reservoirs. Moderate weather conditions prevailed for the late spring and summer, providing ideal conditions for flavor development in the ripening grapes. Late summer warmth prevailed through the fall, allowing the grapes to ripen to full maturity prior to harvest. Due to the early bud break and ideal growing conditions, harvest began several weeks early resulting in wine of exceptional high quality and concentration.

WINEMAKING

After a gentle whole cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was then allowed to age in the barrel sur lie for nine months before bottling. Barrels were stirred by hand once every two weeks during sur lie aging.

WINEMAKER NOTES

This wine has a brilliant silver straw hue with intense aromas of juicy gala apple and sweet orange blossom with hints of vanilla and caramelized sugar and well-integrated oak spice. Bright, vibrant flavors of citrus and pear, over a core of minerality, are layered with hints of toasty brown spice, and creamy lemon custard. The wine is full-bodied with a rich, silky texture and a long finish. The balanced acidity and structure of this wine will allow it to develop additional complexity with bottle age.