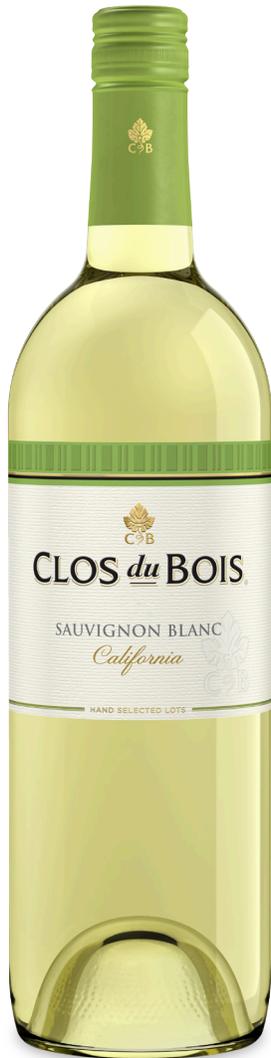




CLOS *du* BOIS

SAUVIGNON BLANC *2014*



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:

100% Sauvignon Blanc

APPELLATION: California

ACID/pH: 6.4g/L / 3.17

RESIDUAL SUGAR: 2.9g/L

ALCOHOL: 13.0%

AGING: Stainless Steel

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 classic Sauvignon Blanc is sourced from our own estate vineyards and those of some of the best contract growers throughout California. The grapes were harvested between August 18 and September 15, 2014.

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 bud break two to three weeks ahead of normal in most growing areas. Heavy rainfall in April saturated the soil and refilled reservoirs with water sufficient to irrigate vineyards for the growing season, but the rain was not enough to end the drought. Moderate weather conditions prevailed for the late spring and summer, providing ideal conditions for flavor development in the ripening grapes. Due to the early bud break and the ideal growing conditions, harvest started two to three weeks early and progressed smoothly. Indian summer weather patterns prevailed through the fall, allowing the grapes to ripen to full maturity prior to harvest, resulting in wines of exceptionally high quality and concentration.

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. The wine was bottled in starting in April 2015.

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.

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