



Winemaker: Gary Sitton
Varietal Composition: 100% Chardonnay
Appellation: Russian River Valley
Acid / pH: 5.8g/L / 3.4
Residual Sugar: 1.8g/L
Alcohol: 13.5%
Aging: French and Hungarian oak



CLOS du BOIS®

— *Sonoma Reserve* —

CHARDONNAY
RUSSIAN RIVER VALLEY | 2014
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 crafted wines.

GRAPE SOURCE

The fruit used to craft this wine comes from vineyard sites in Sonoma County's coveted Russian River Valley, an ideal place for growing extraordinary Chardonnay. In 2014, the grapes were harvested between August 20 and September 27, 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 bud break two to three weeks earlier in most growing areas. Heavy rainfall in April and moderate weather conditions throughout late spring and summer provided ideal conditions for flavor development and led to a harvest that started several weeks early. An unseasonably warm fall allowed grapes to ripen to full maturity resulting in wines of exceptionally high quality and concentration.

WINEMAKING

After a gentle whole-cluster press, 100% of the wine was barrel fermented in French and Hungarian oak (28% new French, 12% new Hungarian). 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 barrels *sur lie* for nine months before bottling.

WINEMAKER NOTES

Brilliant silver-straw in color, this creamy Chardonnay opens with aromas of ripe apple, pear, and Meyer lemon, with notes of toast and warm brown spice. On the palate are ripe pear, apple, and citrus with hints of lemon curd and crème brûlée and an underlying minerality. The wine is rich and concentrated with balanced acidity and well-integrated oak.