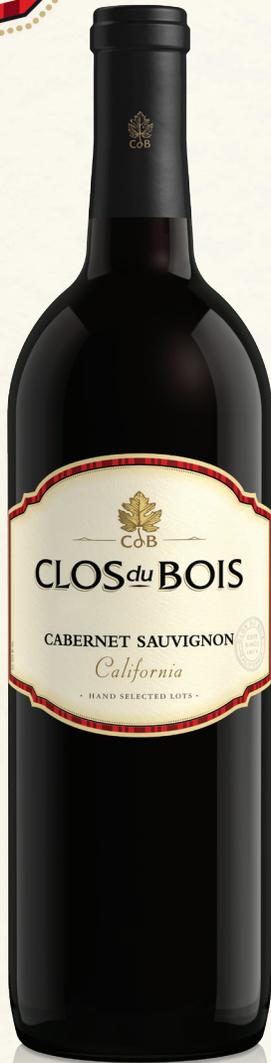




CLOS_{du}BOIS

2015 CABERNET SAUVIGNON



CLOS DU BOIS CLASSICS

Clos du Bois Classics wines are spectacular 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

This delicious Cabernet Sauvignon is sourced from select vineyards in California growing regions. The fruit was harvested between September 12 and October 21, with grapes registering at an average of 24° Brix.

VINTAGE

The 2015 growing season started with an earlier-than-normal bud break across California. Most of the rainfall occurred at the beginning of the rainy season and was followed by a series of late-season storms. These storms recharged the field capacity and reservoirs providing ample water for most of the growing season. Short but intense hot spells followed by cooling periods during early ripening propelled sugars close to optimum levels. The early bud break and resulting longer growing season allowed the grapes plenty of time to achieve color and flavor of the highest quality.

WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters where the juice was pumped over the skins three times per day for about eight days until the alcohol fermentation was complete. At the end of the fermentation, lots were pressed off to barrels to undergo malolactic fermentation. After 10 months in a combination of French, Eastern European, and American oak barrels (30% new), the wine was racked and blended before bottling in November 2016.

WINEMAKER NOTES

Deep purple in color with a ruby red hue, this Cabernet Sauvignon displays aromas of ripe blackberry with hints of milk chocolate and oak barrel spice. In the mouth, flavors of juicy, concentrated blackberry with good texture, and smooth tannins.

FOOD PAIRINGS

This lush Cabernet Sauvignon pairs well with grilled meats and veggies.

APPELLATION: California

ACID / pH: 5.6g/L / 3.65

RESIDUAL SUGAR: 2.0g/L

ALCOHOL: 13.5%

AGING: French, Eastern European, and American oak (30% new)