



CLOS *du* BOIS

2015 CHARDONNAY



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

Fruit for this classic Chardonnay is sourced from select vineyards throughout California. The grapes were harvested between August 11 and September 24, 2015 at an average of 24.5 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

The grapes were harvested cool and gently pressed at the winery in order to preserve the Chardonnay's pure fruit flavors. After settling, the juice was partially barrel fermented in a combination of French and American oak, with the remaining juice undergoing fermentation in stainless steel. Malolactic fermentation was then induced to soften the wine's acidity and impart a smooth mouthfeel. To encourage maximum flavor development, the wine was aged in barrel *sur lie* for six months, with the lees stirred monthly prior to bottling. The wine was bottled starting July 2016.

WINEMAKER NOTES

Brilliant silver straw yellow in color. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. In the mouth, the silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear for a long and fresh finish.

FOOD PAIRINGS

This crisp, refreshing Chardonnay will complement a variety of foods, including fish prepared in lemon butter sauce, pasta in cream sauce, and herb-roasted chicken.

APPELLATION: California

ACID/pH: 5.7g/L / 3.3

RESIDUAL SUGAR: 3.6g/L

ALCOHOL: 13.5%

AGING: 30% French,
2% American oak