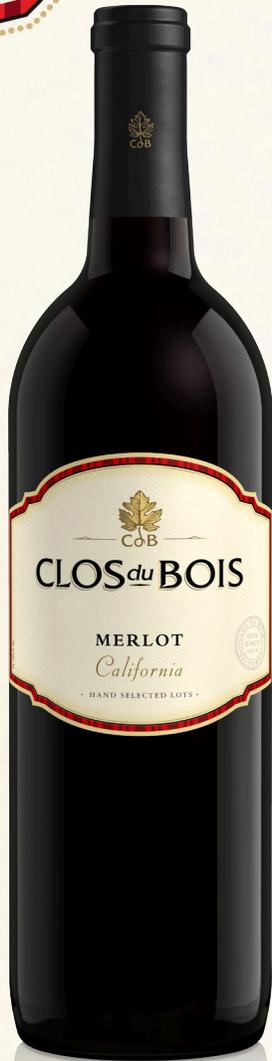




# CLOS *du* BOIS

## 2015 MERLOT



### 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 wine was sourced from select vineyards throughout California. Harvest took place September 11 through October 13, with grapes registering an average of 25° 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 wine was fermented on the skins in a stainless steel tank for eight days and pumped over three times a day. At the end of fermentation, most lots were pressed and racked onto oak to undergo malolactic fermentation. The lots were aged in oak for 10 months. After 10 months in a combination of French, Eastern European, and American oak barrels (35% new), the wine was racked and blended before bottling in September 2016.

### WINEMAKER NOTES

Deep ruby red in color. Aromas of black cherry, brown spice, and light toasty oak. In the mouth, the wine has a rich texture with concentrated blackberry fruit and notes of mocha.

### FOOD PAIRINGS

This rich, balanced Merlot pairs nicely with a wide range of foods, including roast chicken and pork, or pasta.

**APPELLATION:** California

**ACID / pH:** 5.81g/L / 3.6

**RESIDUAL SUGAR:** 2.0g/L

**ALCOHOL:** 13.5%

**AGING:** French, Eastern European, and American oak (35% new)