



# CLOS<sub>du</sub>BOIS

## 2015 PINOT NOIR



### 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 Pinot Noir is sourced from select vineyards in California growing regions. The fruit was harvested between August 26 and September 28, with grapes registering at 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 grapes were destemmed but not crushed to stainless steel fermenters. The must was chilled to 50°F for a three-day cold soak, then yeast was added for alcoholic fermentation. The juice was pumped over the skins two to three times per day for about eight days. Then the lots were pressed off onto oak to undergo malolactic fermentation. After six months of aging in oak, lots were racked and blended in preparation for bottling in April 2016.

### WINEMAKER NOTES

Ruby red in color, this Pinot Noir displays aromas of cherry, dried roses, and nutmeg. In the mouth, flavors of sweet cherry and cranberry, with a rich, silky, and lush texture balanced with light toasty oak.

### FOOD PAIRINGS

This silky Pinot Noir pairs well with slow-roasted pork shoulder, ribs, or any dish made with bacon.

**APPELLATION:** California

**ACID / pH:** 5.7g/L / 3.75

**RESIDUAL SUGAR:** 2.0g/L

**ALCOHOL:** 13.5%

**AGING:** French and Eastern European oak (25% new)