



CLOS *du* BOIS



2015 SAUVIGNON BLANC

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 our delicious Sauvignon Blanc is sourced from select vineyards throughout California. The grapes were harvested between August 17 and September 24, with grapes registering at an average of 22.2 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

To capture and complement the hallmark qualities of Sauvignon Blanc, the grapes were harvested in the cool hours of the evening or early morning. After harvest, grapes were pressed gently and settled before fermentation was initiated by the addition of VL-3 and Premier Cuvée yeast. Fermentation in stainless steel followed. The wine was bottled starting in January 2016.

WINEMAKER NOTES

Pale silver straw in color with a slight green tint, our Sauvignon Blanc displays aromas of lime zest, delicate florals, and lemongrass. In the mouth, flavors of minerality and lively juicy fruit lead to a long, refreshing finish.

FOOD PAIRINGS

This refreshing Sauvignon Blanc pairs well with light fare from all seasons—especially shellfish and salads.

APPELLATION: California

ACID/pH: 6.0g/L / 3.1

RESIDUAL SUGAR: 2.5g/L

ALCOHOL: 13.0%

AGING: Stainless Steel