



# CLOS *du* BOIS

## 2016 PINOT GRIGIO



**APPELLATION:** California

**ACID/pH:** 6.8g/L / 3.4

**RESIDUAL SUGAR:** 2.8g/L

**ALCOHOL:** 13.0%

**AGING:** Stainless Steel

### 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 delicious Pinot Grigio is sourced from select cooler growing regions throughout California and harvested between August 4 and August 22, 2016.

### VINTAGE

The 2016 growing season was off to a great start with winter and spring rains, no frost events, and an earlier-than-normal bud break. Warm, sunny days followed during fruit set, resulting in even cluster development. A classic ripening season consisting of cool night and morning temperatures with moderate daytime temperatures heating up in August brought an early harvest. After a brief heat and low humidity event, the fruit was ready at optimum Brix levels.

### WINEMAKING

The wine was fermented exclusively in temperature-controlled stainless steel tanks at 55°F with no lees contact or malolactic fermentation. The lower temperature helped slow the rate of fermentation, encouraging the wine to retain and develop its aromatic character. Specialty yeast strains noted for their aroma-enhancing qualities were also employed during fermentation. The wine was bottled in March 2017.

### WINEMAKER NOTES

Pale silver straw in color with aromas of white peach, melon, and pink grapefruit, with delicate floral notes. In the mouth, the wine exhibits a vibrant, lively acidity with bright citrus flavors of lime zest, grapefruit, and stone fruit, with hints of minerality and a long, crisp finish.

### FOOD PAIRINGS

This crisp Pinot Grigio pairs well with Asian and shellfish dishes.