



CLOS *du* BOIS

2016 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 25 and September 26, 2016, with an average Brix of 25°.

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 that heated up in August allowed for mature flavor and tannin development and brought the fruit to optimum Brix levels.

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.

WINEMAKER NOTES

Ruby red in color, this Pinot Noir displays aromas of black cherry with hints of dried violets and sage. In the mouth, rich flavors of black cherry and cranberry are balanced with a 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: 5.75g/L/3.68

RESIDUAL SUGAR: 2.5g/L

ALCOHOL: 13.5%

AGING: French, Eastern European, and American oak; 25% new