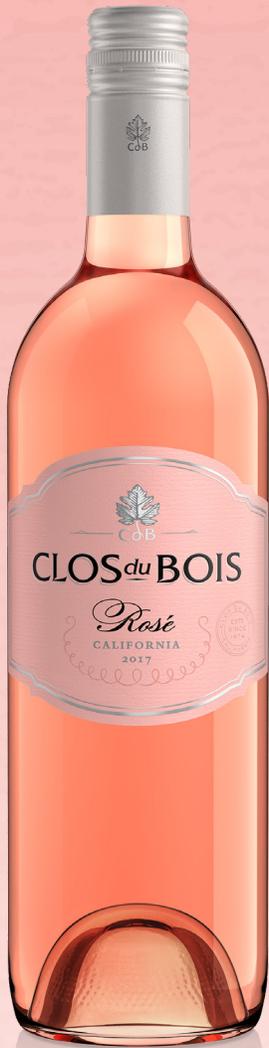




CLOS *du* BOIS

Rosé



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.

VINTAGE

The 2017 growing season was unique. Average precipitation from winter rains facilitated healthy vines and spectacular canopies heading into the spring and early summer. With a slightly later bud break than the previous year and no major frost events, the growing season was off to a great start. Cool mornings and warm, sunny days brought even cluster development. A July heat wave signaled the vines to stop growing and the fruit to ripen. A cool period with a bit of rain followed, bringing fruit to optimal Brix levels. An extended hang time through September and into October resulted in mature, ripe fruit with great flavor and well-developed tannins.

WINEMAKING

An harmonious blend of Zinfandel, Pinot Grigio, and Pinot Noir were harvested cold and gently pressed. The resulting juice was fermented in temperature-controlled stainless steel tanks at 52°-56°F. The wine was bottled in April 2018.

WINEMAKER NOTES

Bright pale cranberry red in color, this Rosé displays aromas of pomegranate, watermelon, and fresh wild strawberry. In the mouth, flavors of vibrant cranberry with hints of citrus and strawberry lead to a long, crisp, and juicy finish.

FOOD PAIRINGS

This crisp Rosé is versatile enough to go from light outdoor fare such as summer salads and pasta salad to sumptuous seafood dinners.

APPELLATION: California

ACID/pH: 6.1g/L/3.4

RESIDUAL SUGAR: 3.5g/L

ALCOHOL: 12.0%

AGING: Stainless steel