



CLOS *du* BOIS®



PINOT GRIGIO *2012*

CLOS DU BOIS CLASSICS

Clos du Bois Classics wines are consumer favorites that reflect the winery's accessible and refined winemaking style. Working with a family of trusted growers and more than 500 acres of estate vineyards in the heart of Sonoma County, 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

The grapes for this Pinot Grigio were sourced from select cooler growing regions throughout California and harvested between August 20 and October 2, 2012.

VINTAGE

The 2012 growing season saw moderate temperatures with few heat spikes and better-than-average sunlight exposure. Weather conditions during bloom promoted a strong set, yielding a larger-than-average crop. Given the large crop and moderate temperatures, it took a long time for the crop to ripen, which resulted in flavor development racing ahead of sugars, which is ideal for flavorful, well-balanced wines. The wines from the 2012 vintage show excellent color extraction, intense varietal aromatics, and good concentration. By all accounts it was a very strong vintage for wine quality.

WINEMAKING

The wine was fermented exclusively in temperature-controlled stainless steel tanks at 55°F with no lees contact and no 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.

WINEMAKER NOTES

Pale silver straw in color, this Pinot Grigio is full of white peach, melon, pink grapefruit, and delicate floral notes. Upon tasting, it has a vibrant, lively acidity surrounded by 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 is a perfect match for Asian food, especially anything infused with garlic, and coconut-milk-based curries. It is also a delicious pairing with raw fish, oysters, mussels, and clams.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION:

100% Pinot Grigio

APPELLATION: California

ACID/pH: 6.0g/L / 3.1

RESIDUAL SUGAR: 2.5g/L

ALCOHOL: 13.0%

AGING: Stainless Steel

SUGGESTED RETAIL: \$14