



CLOS *du* BOIS®

PINOT NOIR *2011*



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

Fruit for this wine was sourced mostly from California's Central and North Coasts and harvested between September 15 and October 3, 2011, with grapes registering at an average of 24.7° Brix.

VINTAGE

The 2011 vintage was a challenging one on California's North Coast. We had similar conditions in 2010, with a cool, wet spring and above-average rainfall into June. Rainfall during bloom resulted in a poor set, thinning the crop to less than 15% normal. The light crop was a blessing in the cool, late season as a light crop tends to ripen more quickly. With an abundance of available water, the vines produced lots of green growth, creating the potential for canopy imbalance. Our estate vineyards and grape growers worked diligently to remedy this, through suckering, shoot-thinning, and leafing. Their efforts were rewarded with excellent flavor development in the grapes. A series of mid-October rain events presented further challenges, bringing harvest to a rapid close. The resultant wines reflect the cooler vintage, with lively acidity and moderate alcohol levels, favoring finesse and elegance over power.

WINEMAKING

Grapes were destemmed, but not crushed, to stainless steel fermenters and the must chilled to 50°F for a three-day cold soak. Next, yeast was added for alcoholic fermentation and the juice was pumped over the skins two to three times per day for about eight days, until fermentation was complete. Lots were then pressed off to barrels to undergo 100% malolactic fermentation. After eight months in a combination of French, Eastern European, and American barrels (20% new), the wine was racked in preparation for bottling in June 2012.

WINEMAKER NOTES

A deep ruby-red Pinot full of great aromatic intensity, from strawberry and cherry to lavender, dried roses, and earthy woody notes—including a touch of forest floor. In taste, the strawberry and cherry are sweet and fruity, balanced by a rich, silky texture and a finish of spicy oak.

FOOD PAIRINGS

This plush Pinot Noir calls for slow-roasted pork shoulder, ribs, or any dish made with bacon.

WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 97% Pinot Noir,
2% Grenache, 2% Syrah, 1% Other

APPELLATION: California

ACID/pH: 5.4g/L / 3.7

RESIDUAL SUGAR: .5g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American Barrels (20% new)

SUGGESTED RETAIL: \$16