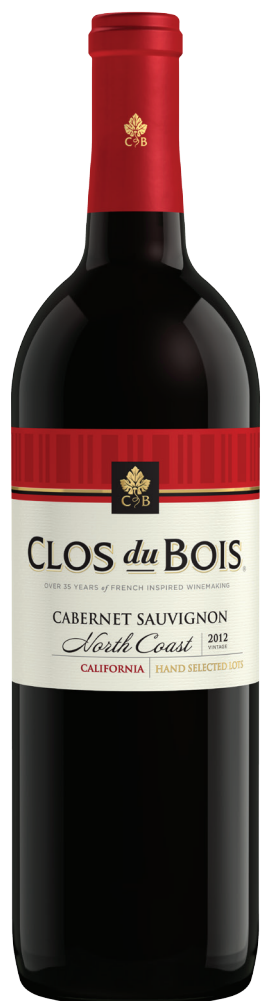




CLOS *du* BOIS®

CABERNET SAUVIGNON *2012*



WINEMAKER: Gary Sitton

VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 9% Merlot, were blended with small amounts of Malbec, Syrah, Petit Verdot, and Cabernet Franc

APPELLATION: North Coast

ACID / pH: 5.8g/L / 3.69

RESIDUAL SUGAR: 3g/L

ALCOHOL: 13.5%

AGING: French, Eastern European, and American Oak (36% new)

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

This delicious Cabernet Sauvignon is sourced from select vineyards in the counties of Sonoma, Lake, and Mendocino—part of California's exquisite North Coast appellation. The fruit was harvested between September 21 and November 5, with grapes registering at an average of 24° Brix.

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

Grapes were destemmed, but not crushed, to stainless steel fermenters where the juice was pumped over the skins three times per day for about eight days until the alcohol fermentation was complete. At the end of fermentation, some lots were pressed off to barrels to undergo malolactic fermentation, while other lots remained on the skins for extended maceration for 20 to 30 days and were then pressed off. After 11 months in a combination of French, Eastern European, and American oak barrels (36% new), the wine was racked and blended before bottling in December 2013.

WINEMAKER NOTES

Ruby red in color, this Cabernet Sauvignon displays complex aromas of ripe blackberries. With hints of mocha, bittersweet chocolate, and flavors of juicy dark berry, its concentrated flavor is enhanced by firm, supple tannins.

FOOD PAIRINGS

This robust Cabernet Sauvignon is a foolproof pairing with grilled meats and veggies or with gamier meats like squab or wild boar.