



# CLOS *du* BOIS®

## CHARDONNAY 2014



**WINEMAKER:** Gary Sitton

**APPELLATION:** California

**ACID/pH:** 5.6g/L / 3.27

**RESIDUAL SUGAR:** 3.6g/L

**ALCOHOL:** 13.5%

**AGING:** 30% French,  
2% American oak

### 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 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

Fruit for this classic Chardonnay is sourced from our own estate vineyards and those of some of the best contract growers throughout California. The wine is primarily sourced from regions in the North Coast like Russian River Valley, Mendocino, and Sonoma, while adding in fruit from the Central Coast to complement. The grapes were harvested between August 18 and September 29, 2014.

### VINTAGE

A second consecutive year of drought was the primary concern entering the 2014 growing season. A mild winter, with very low rainfall, gave way to an early spring, resulting in bud break two to three weeks ahead of normal in most growing areas. Heavy rainfall in April saturated the soil and refilled reservoirs with water sufficient to irrigate vineyards for the growing season, but the rain was not enough to end the drought. Moderate weather conditions prevailed for the late spring and summer, providing ideal conditions for flavor development in the ripening grapes. Due to the early bud break and the ideal growing conditions, harvest started two to three weeks early and progressed smoothly. Indian summer weather patterns prevailed through the fall, allowing the grapes to ripen to full maturity prior to harvest, resulting in wines of exceptionally high quality and concentration.

### WINEMAKING

Fruit was harvested cool and gently pressed at the winery in order to preserve the Chardonnay's pure fruit flavors. After settling, the must was partially barrel fermented in a combination of French and American oak, with the remaining juice undergoing fermentation in stainless steel. Malolactic fermentation was then induced to soften the wine's acidity and impart a smooth mouthfeel. To encourage maximum flavor development, the wine was aged in barrel *sur lie* for six months, with the lees stirred monthly prior to bottling. The wine was bottled starting in July 2015.

### WINEMAKER NOTES

Brilliant silver straw yellow in color. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. The silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear. The finish is long and fresh.

### FOOD PAIRINGS

This crisp, refreshing Chardonnay will complement a variety of foods, including fish prepared in lemon butter sauce, pasta in cream sauce, and herb-roasted chicken.

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