




CLOS *du* BOIS[®]

CABERNET SAUVIGNON *2014*

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.

GRAPE SOURCE

This delicious Cabernet Sauvignon is sourced primarily from select vineyards in the North Coast appellation, with additional fruit from the Central Coast and other California growing regions. The fruit was harvested between September 19 and October 22, with grapes registering at an average of 24° Brix.

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 earlier in most growing areas. Heavy rainfall in April and moderate weather conditions throughout late spring and summer provided ideal conditions for flavor development and led to a harvest that started several weeks early. An unseasonably warm fall allowed grapes to ripen to full maturity resulting in wines of exceptionally high quality and concentration.

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 the fermentation, lots were pressed off to barrels to undergo malolactic fermentation. After 10 months in a combination of French, Eastern European, and American oak barrels (30% new), the wine was racked and blended before bottling in March 2016.

WINEMAKER NOTES

Deep purple in color with a ruby red hue, this Cabernet Sauvignon displays aromas of ripe blackberry with hints of milk chocolate and oak barrel spice. In the mouth, the flavors are concentrated, juicy blackberry, and the tannins are fleshy and round.

FOOD PAIRINGS

This robust Cabernet Sauvignon pairs well with grilled meats and veggies.

WINEMAKER: Melissa Stackhouse

VARIETAL COMPOSITION:
Cabernet Sauvignon

APPELLATION: California

ACID / pH: 5.5g/L / 3.68

RESIDUAL SUGAR: 2.0g/L

ALCOHOL: 13.5%

AGING: French, Eastern European,
and American oak (30% new)