




CLOS du BOIS,
CALCAIRE
RUSSIAN RIVER VALLEY

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Sonoma County 2015

Clos du Bois Proprietary wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Melissa Stackhouse. Refined and elegant, these wines continue the unbroken tradition of fine, French-inspired winemaking that was our founder Frank Wood's vision and remains our inspiration to this day.

GRAPE SOURCE

To craft this rich, bright Chardonnay, our winemaker selected fruit from premium vineyard sites in Sonoma County's Russian River Valley. Individual lots were identified during harvest, between August 31 and September 17, 2015, and nurtured through the barrel aging process to ensure integrity of flavor nuances. Grapes were harvested at an average of 23.5° Brix.

VINTAGE

The 2015 growing season started with an earlier-than-normal bud break across California. Most of the rainfall occurred at the beginning of the rainy season and was followed by a series of late-season storms. These storms recharged the field capacity and reservoirs, providing ample water for most of the growing season. Short but intense hot spells followed by cooling periods during early ripening propelled sugars close to optimum levels. The early bud break and resulting longer growing season allowed the grapes plenty of time to achieve color and flavor of the highest quality.

WINEMAKING

After a gentle whole cluster press, 100% of the wine was barrel fermented in French oak. Malolactic fermentation was introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was then stirred by hand every two weeks while it aged in the barrels sur lie for nine months before bottling.

WINEMAKER NOTES

This wine has a brilliant silver straw hue with intense aromas of juicy gala apple, sweet orange blossom, and meyer lemon zest with hints of vanilla, caramelized sugar, and well-integrated oak spice. Bright, vibrant flavors of sweet lemon and pear layer over a core of minerality with toasty brown spice and creamy custard. The wine is full bodied and rich with a silky texture and a long finish. The balanced acidity and structure of the wine will allow it to develop additional complexity with bottle age.

Winemaker: Melissa Stackhouse

Appellation: Russian River Valley

Acid/pH: 5.7g/L / 3.3

Residual Sugar: 1.5g/L

Alcohol: 14.2%

Aging: French oak, 38% new