



Winemaker: Melissa Stackhouse

Appellation: Russian River Valley

Acid/pH: 5.9g/L / 3.4

Residual Sugar: 0.6g/L

Alcohol: 13.5%

Aging: French (72%) and
Hungarian (28%) oak,
45% new



CLOS du BOIS

— *Sonoma Reserve* —

CHARDONNAY

RUSSIAN RIVER VALLEY | 2016
SONOMA COUNTY

Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Melissa Stackhouse seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these crafted wines.

GRAPE SOURCE

To craft this rich, bright Chardonnay, our winemaker selected fruit from premium vineyard sites in Sonoma County's Russian River Valley, including Soracco (35%), Aquarius (26%), and AGG Lavell (12%). Individual lots were identified during harvest, between September 7 and October 4, 2016, 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 2016 growing season was off to a great start with winter and spring rains, no frost events, and an earlier-than-normal bud break. Warm, sunny days followed during fruit set, resulting in even cluster development. A classic ripening season consisting of cool night and morning temperatures with moderate daytime temperatures heating up in August brought an early harvest. After a brief heat and low humidity event, the fruit was ready at optimum Brix levels.

WINEMAKING

After a gentle whole cluster press, 100% of the wine was barrel fermented in French and Hungarian oak. Malolactic fermentation was introduced to 100% of the wine to soften the acidity and impart a smooth mouthfeel. The wine was then allowed to age in the barrel sur lie for nine months before bottling.

WINEMAKER NOTES

This wine has a brilliant silver straw hue with intense aromas of ripe pear, Gala apple, and Meyer lemon with notes of toast and warm, brown spice. Ripe pear, apple, and citrus flavors with hints of roasted marshmallow layer over underlying flinty minerality. The wine is concentrated, rich, and creamy with balanced acidity and well-integrated oak and will develop additional complexity with bottle age.