



CLOS *du* BOIS

2017 CHARDONNAY



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

Fruit for this classic Chardonnay is sourced from select vineyards throughout California. The grapes were harvested between August 22 and October 10, 2016 at an average of 24.5 Brix.

VINTAGE

The year opened with average precipitation. Bud break was a week or so behind the previous year, but the vines were off to a great start. Classic weather followed during fruit set with cool mornings and warm, sunny afternoons. A July heat wave signaled the crop to ripen and harvest began as expected. Record-breaking heat and low humidity in September pushed speedy picking for grapes at optimum Brix. A cool wave then elevated sugars back up to optimum Brix extending hang time into October and giving us the luxury of picking mature fruit with great flavor and developed tannins.

WINEMAKING

The grapes were harvested cool and gently pressed at the winery in order to preserve the Chardonnay's pure fruit flavors. After settling, the juice 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 the barrel sur lie for six months, with the lees stirred monthly prior to bottling. The wine was bottled starting June 2018.

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. In the mouth, the silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear for a long and fresh finish.

FOOD PAIRINGS

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

APPELLATION: California

ACID/pH: 5.8g/L / 3.4

RESIDUAL SUGAR: 3.6g/L

ALCOHOL: 13.5%

AGING: 30% French,
2% American oak