



CLOS *du* BOIS



2017 PINOT GRIGIO

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 delicious Pinot Grigio is sourced from select cooler growing regions throughout California and harvested between August 5 and August 28, 2017.

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 wine was fermented exclusively in temperature-controlled stainless steel tanks at 55°F with no lees contact or malolactic fermentation. The lower temperature helped slow the rate of fermentation, encouraging the wine to retain and develop its aromatic character. Specialty yeast strains noted for their aroma-enhancing qualities were also employed during fermentation. The wine was bottled in March 2018.

WINEMAKER NOTES

Pale silver straw in color with aromas of white peach, melon, and pink grapefruit, with delicate floral notes. In the mouth, the wine exhibits a vibrant, lively acidity with bright citrus flavors of lime zest, grapefruit, and stone fruit, with hints of minerality and a long, crisp finish.

FOOD PAIRINGS

This crisp Pinot Grigio pairs well with Asian and shellfish dishes.

APPELLATION: California

ACID/pH: 6.1g/L / 3.3

RESIDUAL SUGAR: 3.4g/L

ALCOHOL: 13.0%

AGING: Stainless Steel