



CLOS DU BOIS®

2007 ROSE SONOMA COUNTY

Clos du Bois® Rosé

Clos du Bois Classics wines are popular favorites that reflect the winery's accessible and refined winemaking style. Working with a family of trusted growers and more than 400 acres of estate vineyards in the heart of Sonoma County, winemaker Erik Olsen crafts each vintage to achieve balance, intensity and true varietal character. Lush fruit flavors and supple texture are the hallmarks of the Clos du Bois style.

Grape Source

The majority of the fruit used to craft this Rosé comes from premium vineyards in Sonoma County (81%), supplemented by select lots of fruit from Lake County (19%). The structure of this wine comes from Syrah (70%), the majority of it sourced from superbly maintained vineyards in Knights Valley, Alexander Valley and the cool Russian River Valley, where Syrah is very much at home. A smaller amount of Merlot (30%) rounds out the blend.

Vintage

Low rainfall and moderate temperatures in spring led to an earlier than usual bud-break in 2007. Bloom took place over an extended period and resulted in variable set that contributed to smaller and looser clusters. Harvesting of whites began in mid- August with warm weather, but cool temperatures in September and October allowed a slow and extended ripening period for the reds. Below average crop size on nearly all varieties combined with moderate temperatures yielded wines with intense varietal character, richness and approachable structure.

Winemaking

Gentle handling at cool temperatures is critical to crafting fine rosé. Winemaker Erik Olsen ensured that grapes were harvested either in the evening, or in the cool hours of early morning, in order to retain a bright acidity in the wine. Syrah, especially, benefits from early picking in crafting fine Rosé, and much of this wine's vibrance comes from Knights Valley Syrah that was picked at low Brix, and gently pressed expressly for this wine. All fruit was crushed, de-stemmed and moved to tanks. Four to twelve hours of skin contact infused the juice with a rich, red color, and provided the wine its structure and complexity. After draining the wine off of its skins, it was then cold-fermented in stainless steel tanks. These techniques were stylistic choices that Olsen made to preserve the wine's crisp, fresh quality and pure fruit characters.

Winemaker Notes

Redolent of fresh, wild strawberries, pomegranate, and ripe watermelon, this bright, delicately floral wine is nimble and refreshing. It is crisp and fresh, full of rich, juicy strawberries and raspberries with a hint of melon. A fine seam of minerality underlies the fruit, while the finish is long and refreshing.

Food Pairings

Dry rosé is, famously, one the most versatile of all food wines, and there are few meals that this fine example would not complement. Try Clos du Bois Rosé with most anything you care to eat, from summer salads to poultry, game and root vegetables. We especially recommend this wine as an excellent accompaniment to the diverse array of flavors and foods at the Thanksgiving table.

WINEMAKER: Erik Olsen

VARIETIES: 70% Syrah; 30% Merlot | **APPELLATION:** Sonoma County

CASE PRODUCTION: 20,000 | **ACID/pH:** 6.3 g/L / 3.25 | **ALCOHOL:** 13.0% | **RESIDUAL SUGAR:** 0.2%

BOTTLED: January 2008 | **RELEASED:** February 2008 | **SUGGESTED (CA) RETAIL:** \$12

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