



CLOS DU BOIS®

2005 CABERNET SAUVIGNON NORTH COAST

Clos du Bois® Classics

Clos du Bois Classics wines are consumer 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 a juicy, supple palate are the hallmarks of the Clos du Bois style.

Grape Source

Prime grapes from some of the North Coast's best vineyards form the core of this wine's character. The fruit was primarily sourced from Sonoma and Napa Counties, long known for producing grapes of outstanding character and richness. Here, warm California days provide the heat needed to bring out lush fruit flavors in the grapes, while coastal fog cools the vines each evening and ensures slow, steady ripening. The quality of this wine shows the results of the many hours Olsen spent criss-crossing the North Coast seeking out superb Cabernet sites. Grapes were harvested between September 27 and November 1, 2005, at an average of 24.5° Brix.

Vintage

The 2005 growing season started off early with bud break occurring in late February. Warm temperatures prevailed through March, but the cool, wet weather settled in for April, May and June. Careful crop management and leaf thinning were employed to ensure fruit quality and ripeness. The summer continued with moderate temperatures, foggy mornings, and no major heat spikes. The season finished off with perfect ripening conditions; sunny days, moderate day-time temperature and cool nights to yield grapes at optimum ripeness. The 2005 vintage experienced the longest growing season of this decade, and the fruit received as much as 20 days additional hang-time to develop exceptional flavors and character.

Winemaking

Grapes were de-stemmed, but not crushed, in order to extract flavors as gently as possible and enable partial whole-berry fermentation. While in the stainless steel fermenters, juice was pumped over the skins 2-3 times per day for 8 days until the alcoholic fermentation was complete. At the end of alcoholic fermentation, some lots were pressed off to barrels to undergo Malolactic fermentation while other lots were left on the skins for extended maceration for 20 to 30 days. This extended maceration is a critical component of the Clos du Bois Cabernet Sauvignon program. Through this technique, winemaker Erik Olsen can extract optimal flavor and character from the grapes. The wine was then aged for 13 months in French, Eastern European and American oak barrels, of which 24% were new.

Winemaker Notes

The deep, ruby red color of this wine, hinting at black, is the first clue to its intensity. Vibrant aromas of ripe blackberry, hints of leather, and vanilla mingle with notes of complex violet floral, tobacco and toasted oak aromas on the nose. Full-bodied and velvety on the palate, the flavors are bright and juicy, with hints of ripe blackberry, plums, anise and clove. The wine's persistent finish marries fruit, oak and tannin in perfect balance. 2005 was an exceptional year for Cabernet in the North Coast.

WINEMAKER: Erik Olsen

GRAPE VARIETY: Cabernet Sauvignon | **APPELLATION:** North Coast | **ACID/pH:** 5.5 g/L / 3.59

ALCOHOL: 13.5% | **CASES PRODUCED:** 365,000 | **RELEASED:** November 2007

SUGGESTED RETAIL: \$15

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