



CLOS DU BOIS®

2006 PINOT NOIR 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

This wine is comprised of Pinot Noir fruit from cool-climate vineyards in California's North Coast Counties, including Sonoma County, Mendocino, and Napa. Grapes were harvested between September 21st and October 23rd, 2006, at an average 25° Brix.

Vintage

The 2006 growing season began slowly, with temperatures cooler than normal. As summer approached, temperatures heated up, culminating with a heat spike in July that spurred development and balanced the season's earlier, cool conditions. Moving towards harvest, beautifully temperate weather created a longer growing season and encouraged full development of flavor and color concentration in the fruit. This extended hang time was enhanced by a sunny, breezy and dry ripening period, allowing for an evenly paced harvest.

Winemaking

Grapes were destemmed, but not crushed, into stainless steel fermenters. The must was cold soaked at 50°F for three days and yeast was then added to begin fermentation. The juice was pumped over the skins two to three times per day for almost eight days until fermentation was complete. The lots were pressed off to barrels to undergo malolactic fermentation and then aged in barrel for nine months.

Winemaker Notes

This Pinot noir has primary aromas of classic black cherry and blackberry, and secondary characteristics of strawberry, rose petal, vanilla, and roasted oak. The wine has a lush, silky texture with bright flavors of Bing cherry and strawberry. The wine is elegant in structure and impeccably balanced to serve as a versatile complement to any meal, or to enjoy on its own.

WINEMAKER: Erik Olsen

VARIETAL: Pinot Noir | **APPELLATION:** North Coast | **ACID/pH:** 5.5 g/L /3.68

ALCOHOL: 13.5% | **CASES PRODUCED:** 105,000 | **RELEASED:** July 2007

SUGGESTED (CA) RETAIL: \$18

www.closdubois.com