



CLOS DU BOIS®

2004 BRIARCREST ALEXANDER VALLEY

Clos du Bois' Proprietary Wines

*Clos du Bois Proprietary Series wines represent the pinnacle of the Clos du Bois winemaking tradition. These wines are limited-production bottlings painstakingly nurtured from vineyard to bottle by winemaker Erik Olsen. **Briarcrest** is a rich, 100% Cabernet Sauvignon sourced from some of Alexander Valley's most renowned hillside and benchland vineyards.*

Grape Source

Briarcrest is composed of 100% Cabernet Sauvignon, harvested from superb hillside and benchland vineyards in Alexander Valley. The grapes were harvested by hand between September 16 and October 6 of 2004, at an average 25.5° Brix.

Vintage

Very early bud break and a warm spring led to one of the earliest harvests in Clos du Bois history. Temperatures were moderate through much of the growing season, with a heat spell in early September that pushed ripeness to optimal levels. Crop levels were well below average for nearly all varieties. Good acidity and fresh, vibrant flavors were the hallmark of the 2004 white wines while the reds wines had outstanding flavor and color development, with concentrated, round, rich tannins.

Winemaking

Erik Olsen chose to destem but not crush the grapes before fermentation in stainless steel vats with pump-overs three times per day for 8 days. Then the wine remained on the skins for an extended maceration of 20 to 30 days before being moved to barrels. The wine then matured in 100% French oak barriques, 86% new, for 24 months before it was bottled.

Winemaker Notes

The 2004 Briarcrest casts a deep black ruby color and has aromas of cassis, blackberry liqueur, and licorice with hints of lavender, cedar and coriander. It is powerful and supple with a concentrated, fleshy mid-palate of blackberry fruit, tobacco and graphite flavors finishing with notes of dark chocolate and espresso.

COMPOSITION: 100% Cabernet Sauvignon | **APPELLATION:** Alexander Valley

pH/T.A.: 3.56/5.74 g/l | **ALCOHOL:** 14.5% | **CASES PRODUCED:** 4,150

RELEASED: August 2007 | **SUGGESTED RETAIL:** \$42

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