



CLOS DU BOIS®

2006 CALCAIRE RUSSIAN RIVER 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. From the Russian River Valley, home to extraordinary Chardonnay, comes Calcaire, an elegant expression of classic Chardonnay fruit and spice.

Grape Source

This barrel-selection cuvée comes from some of the Russian River Valley's most sought-after Chardonnay vineyards. Cooled by Pacific fog, the Russian River Valley's extended growing season makes it one of the world's ideal terroirs for nurturing extraordinary Chardonnay.

Vintage

The 2006 growing season started slowly due to cool springtime temperatures. Temperatures rose steadily in early summer, then a heat spike in July allowed the vines to catch up to normal levels of development. The remainder of the season saw near ideal temperate conditions that allowed grapes to ripen gently and steadily, affording the grapes extended hangtime in breezy, sunny and dry conditions through the evenly-paced harvest.

Winemaking

Grapes for this Chardonnay were hand-picked at an average of 24° Brix, hand-sorted at the winery, then gently whole cluster pressed to preserve the fresh fruit flavors of the grapes. Only free-run and soft-press juice is used in the Calcaire in order to enhance flavor richness and acidity. All of the juice was barrel-fermented in French oak barrels (57% new) and softened by malolactic fermentation to impart a silky-smooth mouthfeel. The wine was aged on its lees for 10 months before bottling, and hand-stirred once every three weeks to encourage full flavor development.

Winemaker Notes

Hand-selected from premium vineyards in Russian River Valley, the 2006 Calcaire exemplifies the crisp, fresh fruit flavors that make cool climate Chardonnay so appealing. Brilliant, silver-straw yellow in color, this Chardonnay exhibits generous citrus-laced aromas of apple blossom and pear, nutmeg and crème brûlée. In the mouth it is creamy and rich, with ripe pear and apple fruit a splash of refreshing lemon and lime. Although ready to drink now, the vibrant acidity of this wine will reward additional cellar aging.

WINEMAKER: Erik Olsen

VARIETAL COMPOSITION: 100% Chardonnay | **APPELLATION:** Russian River Valley

ACID/pH: 5.8 g/L / 3.3 | **ALCOHOL:** 14.5% | **CASES PRODUCED:** 6,800

RELEASED: March 2008 | **SUGGESTED RETAIL:** \$25

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