



CLOS DU BOIS®

2006 SONOMA RESERVE PINOT NOIR SONOMA COAST

Clos du Bois® Sonoma Reserve Series

Clos du Bois Sonoma Reserve Series wines are barrel-selected cuvées that represent a small, rigorously limited share of the winery's production of a given variety. Winemaker Erik Olsen seeks out exceptional vineyards throughout Sonoma County, then individually selects the finest barrels to produce wines that stand as testaments to the region's unique terroirs. From the cool, fog-bound environs of the Russian River Valley and Sonoma Coast, to the volcanic hillsides of Alexander Valley and the sun-baked slopes of Dry Creek Valley, Sonoma County's diverse soils and microclimates find their true expression in these handcrafted wines.

Grape Source

Subject to maritime fog and drastic diurnal temperature fluctuations, the edge of Sonoma County's coastal mountains provides an ideal environment for Pinot Noir. Here, just a few miles from the Pacific Ocean, rugged soils and cold winds limit vine growth and crop yields, producing Pinot Noir grapes of uncommon complexity.

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

Yields from the rugged and cool Sonoma Coast are always low and this year was no exception. The grapes for this wine were harvested between September 23rd and October 4th, at an average of 26° Brix. Bunches were de-stemmed, but not crushed, to small stainless steel fermenters, and underwent three-days cold soak prior to fermentation. After alcoholic fermentation finished, the wine was pressed off to barrels to undergo malolactic fermentation, then racked and returned to French and Eastern European oak barrels for aging. 50% of the wine was aged in new oak and 50% in used oak barrels for ten months prior to bottling in August of 2007.

Winemaker Notes

Showing a brilliant, black plum hue, this Pinot Noir exudes aromas of ripe blackberry, red currant, plum and rose petal. The intense fruit is tempered with hints of vanilla, toast and a mild earthiness. The texture is silky, with bright flavors that echo the aromas, especially the blackberry notes, with hints of wild strawberry. The fine-grained tannins leave a lingering finish that is classically Pinot Noir.

WINEMAKER: Erik Olsen | **COMPOSITION:** 100% Pinot Noir

APPELLATION: Sonoma Coast | **ACID/pH:** 5.7 g/L / 3.61 | **ALCOHOL:** 14.5%

CASE PRODUCTION: 5,000 | **BOTTLED:** August 2007 | **RELEASED:** February, 2008

SUGGESTED (CA) RETAIL: \$25

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