



CLOS DU BOIS[®]

2005 SAUVIGNON BLANC NORTH COAST

CLOS DU BOIS CLASSICS

Clos du Bois Classic Wines are consumer favorites that reflect the winery's accessible and elegant winemaking style. We source our fruit from those regions that are best suited to each varietal. This allows winemaker Erik Olsen a palette of flavors with which to craft his blends and enhance the intrinsic varietal character of the wines.

Grape Source

This vintage of Sauvignon Blanc is a blend of 95% Sauvignon Blanc, rounded out with 5% Semillon. Ninety percent of the grapes were sourced from Sonoma County and 10% was sourced from Lake County. Fruit was harvested between September 1 and October 8, 2005 at an average of 22.5° Brix.

Vintage

The 2005 growing season started off early with bud break occurring in late February. Warm temperatures prevailed through March, but then 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 temperatures 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

To capture and complement the classic qualities of the 2005 Sauvignon Blanc, winemaker Erik Olsen fermented 100% of the wine in temperature-controlled stainless steel tanks. Twenty five percent of the wine underwent two months of new French oak aging.

Winemaker's Notes

This bright, vibrant Sauvignon Blanc has classic characteristics of lime and grapefruit citrus and fresh, ripe melon, which are enhanced with suggestions of vanilla from oak aging. The wine's crisp acidity, refreshing lively fruit flavors of grapefruit, melon and grass lead to a long, zesty finish.

WINEMAKER: Erik Olsen

VARIETAL COMPOSITION: 95% Sauvignon Blanc, 5% Semillon | **APPELLATION:** North Coast

ACID/pH: 6.7 g/L/3.28 | **ALCOHOL:** 13.5% | **RESIDUAL SUGAR:** 0.35 g/100 ml.

BOTTLED: February, 2006 | **CASES PRODUCED:** 85,000 | **RELEASED:** April, 2006

SUGGESTED (CA) RETAIL: \$14