



## DESCRIPTION

Brilliant silver straw yellow in color. Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. In the mouth, the silky texture of the wine is overlaid with bright, juicy flavors of ripe apple and pear for a long and fresh finish.

## VINIFICATION

The grapes were harvested cool and gently pressed at the winery in order to preserve the Chardonnay's pure fruit flavors. After settling, the juice was partially barrel fermented in a combination of French and American oak, with the remaining juice undergoing fermentation in stainless steel. Malolactic fermentation was then induced to soften the wine's acidity and impart a smooth mouthfeel. To encourage maximum flavor development, the wine was aged in the barrel sur lie for six months, with the lees stirred monthly prior to bottling.

## UNIQUE SELLING POINTS

- Elegant Californian Blend: The Clos du Bois Classics Chardonnay seamlessly marries the vibrancy of Californian fruit with refined winemaking techniques.
- Sophisticated Winemaking Craft: This Chardonnay is a masterpiece of winemaking, beginning with cool, gentle pressing to preserve the integrity of the fruit's flavors.

## ADDITIONAL INFORMATION

Grape variety: Chardonnay  
Country: United States  
Region: Sonoma County  
Area: California  
Color: White  
Category: Wine  
Flavor profile: Fruity, Rich, Smooth