

CLOS DU VAL

2013 RESERVE PINOT NOIR
CARNEROS, NAPA VALLEY

APELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Estate Pinot Noir
FERMENTATION:	Open top stainless steel fermenters with three punch downs daily
AGING:	14 months in French oak barrels, 33% new
ACID:	5.3 g/L
pH:	3.68
ALCOHOL:	14.1%
SOIL TYPE:	Clay loam on fractured bedrock
AGE OF VINES:	Average of 18 years old
HARVEST DATE:	September 6-11, 2013
BOTTLING:	December 16, 2014
CASE PRODUCTION:	350

WINEMAKER'S COMMENTS

Beautiful aromas of fresh strawberry, vanilla and cream leap out of the glass in this wine. As you swirl, hints of clove and cinnamon aren't far behind. The palate is dominated with dark berry notes that transition to a soft, yet complex finish.

HARVEST

Harvest 2013 was the second in a row where we were blessed with not only great quality, but plenty of quantity. The conditions during spring and through flowering were dry with nice, warm weather that was perfect to establish a bountiful crop. Summer was plenty warm, with consistent temperatures through the growing season. The vines were able to ripen their fruit at a consistent pace with no rush to harvest. The weather was cooperative, with no significant rain to dampen the great conditions. We couldn't be happier with these wines from an outstanding season.

HISTORY

Clos Du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District by Franco-American vintner John Goelet. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.

