

CLOS DU VAL

NAPA VALLEY



5330 SILVERADO TRAIL
NAPA VALLEY, CA

GIVE. SHARE.
2021



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WELCOME NOTE


This holiday season, we are more grateful than ever for the opportunity to get together with friends and family. As the weather cools and the nights lengthen, a certain brightness can be found at any table laden with food and great wine, surrounded by loved ones. While we are firm believers that our fresh and expressive blends are enjoyable year-round, there is a special place in our hearts reserved for sharing a coveted bottle of Clos du Val around a holiday table.

We have much to celebrate as 2021 draws to a close; a busy growing season and a wonderful first harvest for our new winemaker, Carmel Greenberg, has come and gone, filling our cellar with exceptionally high quality wine to look forward to in the 2021 vintage. We are approaching the celebration of our 50th anniversary in 2022 – a milestone that has given us the impetus to reflect on the past half-century of Clos du Val and imagine what the next 50 years will hold. We are proud to remain a family-owned business, and with the third generation of Goelet family ownership now at the helm of the winery, we look forward to the next chapter of Clos du Val – one that includes a renewed commitment to excellence in our farming practices, winemaking efforts, and the experiences we offer our guests both near and far.

On the following pages, we invite you to explore our portfolio, exclusive gifting opportunities, and curated collections sure to brighten the season. As always, our highest intention for every bottle of Clos du Val is that it will be shared at your table, and enjoyed with those you love.







“The Clos du Val winemaking ethos is to create fresh, terroir-driven wines that reflect the beauty of the fruit; it’s a layered conversation on the palate, where structure and power adjoin supple finesse with a wonderfully long finish.”

– OLAV GOELET, THIRD-GENERATION OWNER

CELEBRATING THE SEASON

Each of our curated gift sets includes complimentary shipping and a festive gift box. Shop for your whole list and receive a complimentary Coravin Pivot™ with any order of \$1200 or more.



SPECIAL VINEYARD SELECT BOX

2018 SVS Cabernet Sauvignon
Stags Leap District

2018 SVS Merlot
Stags Leap District

\$175 - [Click to Shop](#)



THE ESTATE CABERNET BOX

2018 Estate Cabernet Sauvignon
Napa Valley (97 points, Decanter)

Clos Du Val Ah-So
Cork Pull

\$85 - [Click to Shop](#)



THREE GRACES VERTICAL BOX

2014 Three Graces
Hirondelle Vinyard, Stags Leap District

2015 Three Graces
Hirondelle Vinyard, Stags Leap District

2016 Three Graces
Hirondelle Vinyard, Stags Leap District

\$600 - [Click to Shop](#)

HIRONDELLE VINEYARD DUO

2018 Cabernet Franc, Hironnelle
Vineyard, Stags Leap District

2018 Cabernet Sauvignon, Hiron-
nelle Vineyard, Stags Leap District

\$250 - [Click to Shop](#)



ENTERTAINING AT HOME BOX

2018 Pinot Noir
Petaluma Gap

2018 Estate Merlot
Napa Valley

2018 Estate Cabernet Sauvignon
Napa Valley (97 points, Decanter)

\$150 - [Click to Shop](#)



50TH ANNIVERSARY DECADES COLLECTION

Our 50th Anniversary Decades Collection includes five winemaker-selected vintages of Cabernet Sauvignon spanning the length of our 50-year history. Each bottle was chosen as an exemplary vintage that is drinking wonderfully right now, so there's no need to wait to enjoy a taste of history.

1977 Reserve Cabernet Sauvignon
1988 Reserve Cabernet Sauvignon
1993 Reserve Cabernet Sauvignon
2008 Cabernet Sauvignon, Stags Leap District
2018 Cabernet Sauvignon, Hironnelle Vineyard

\$1000 - [Click to Shop](#)



THE CLOS DU VAL PORTFOLIO

Curate your own gift set of personal favorites, stock your shelves for the season's gatherings, or simply explore all that our Bordeaux-inspired portfolio has to offer. Think of it as an invitation to choose your own adventure (without having to flip all the way to page 237).

	WINE	750ML	1.5ML	3L	6L
01	2019 CHARDONNAY, NAPA VALLEY	\$32			
02	2019 PINOT NOIR, PETALUMA GAP	\$38			
03	2016 ESTATE CABERNET SAUVIGNON, NAPA VALLEY		\$125		
04	2017 ESTATE CABERNET SAUVIGNON, NAPA VALLEY	\$55	\$125		
05	2018 ESTATE CABERNET SAUVIGNON, NAPA VALLEY	\$52	\$105		
06	2016 ESTATE CABERNET SAUVIGNON, HIRONDELLE VINEYARD, STAGS LEAP DISTRICT	\$120			
07	2018 ESTATE CABERNET FRANC, HIRONDELLE VINEYARD, STAGS LEAP DISTRICT	\$100			
08	2018 ESTATE SVS CABERNET SAUVIGNON, STAGS LEAP DISTRICT	\$75			
09	2018 ESTATE SVS MERLOT, STAGS LEAP DISTRICT	\$65			
10	2018 ESTATE MERLOT, NAPA VALLEY	\$42			
11	2014 THREE GRACES, STAGS LEAP DISTRICT	\$175	\$425	\$1050	\$2100
12	2015 THREE GRACES, STAGS LEAP DISTRICT	\$175			
13	2016 THREE GRACES, STAGS LEAP DISTRICT	\$175			

For more information on any of our wines as well as additional portfolio selections,
visit closduval.com or email us at wine@closduval.com



MOCHA RUBBED PRIME RIB WITH PANCETTA, POMEGRANATE AND ROASTED BRUSSEL SPROUTS

Paired with Three Graces (Serves 4)

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

INGREDIENTS

FOR THE PRIME RIB

6 lb bone-in prime rib roast
5 tbsp finely ground coffee
(espresso grind is ideal but not necessary)
2 tbsp unsweetened cocoa powder
1 tbsp salt
1/2 tbsp freshly ground pepper

FOR THE BRUSSEL SPROUTS

1 lb brussel sprouts, halved
1 fresh pomegranate, seeded
(see instructions for easy de-seeding)
6 slices pancetta, cut into thin strips
2 tbsp olive oil
salt and pepper
balsamic reduction or vinegar

Combine your mocha seasoning in a bowl and mix thoroughly. Place your prime rib in a roasting pan and rub seasoning over the meat, ensuring to cover the entire roast. Set the roast rib-side down in the pan and rest for 30 minutes.

Preheat your oven to 450 degrees. Roast the prime rib for 15 minutes before lowering the temperature to 325. Cook for 1 1/2 hours before checking the temperature with an internal thermometer. You want the thermometer to read 125 for a medium rare, so be patient. Once the meat reaches 125, remove the prime rib from the oven and allow it to rest for 20 minutes. Whip off some of the mocha rub before carving.

Meanwhile, assemble your brussels sprouts in a bowl with oil, salt and pepper and toss until evenly coated. Spread the halved sprouts on a baking sheet. The beauty of roasted brussels sprouts is that if they burn, they only get better. In fact, don't be afraid to allow them to char as you continuously toss them in the oven. Crisp and slightly bitter is the goal here!

Halve your pomegranate along the width of the fruit, keeping the flowered top intact. Hold one half of the pomegranate over a large bowl so that the seeds are facing the inside of the bowl. Using the back of a spoon, smack the exterior of the fruit. Don't be shy, the harder you hit the faster the seeds will fall. Repeat with the second half until all seeds are in your bowl.

When you pull the prime rib from the oven, bring the temperature of the oven up to 400 degrees and place the brussels sprouts into the oven. After ten minutes, toss the brussels. When they begin to brown, add the pancetta and cook for another ten minutes or until the brussels sprouts are nicely crisped and the pancetta has begun to brown. Remove from the oven, sprinkle with balsamic and pomegranates. Serve alongside carved prime rib.

INSIDER EXPERIENCES

An intimate look into the past, present, and future of Clos du Val, our estate-exclusive experiences engage the senses in our land, wines and history. Our vine-encircled Hironnelle House invites you to unwind and explore Clos du Val wines from vine to table (and everything in between), welcoming guests year-round. Join us for a tasting, a seasonal event, or an Insider Experience, and you'll soon see why we chose this particular corner of the world to call home almost 50 years ago.

For more information regarding tasting reservations and upcoming events, visit us at closduval.com

To book, please contact us at hospitality@closduval.com
Seasonal availability may apply.



TOUR THE VINYARDS WITH OLAV

Take a tour up the Silverado Trail, hosted by third-generation Clos du Val owner and head of Winegrowing, Olav Goelet. You'll get a taste of each of our estate vineyard sites and the various terroirs that have given rise to Clos du Val wines. Park for lunch in our Riverbend Vineyard, surrounded by vines, wildflowers, and a sprawling vegetable garden.

2-4 guests
\$6,000

BLEND WITH CARMEL

Ever wondered what that 1% of Petit Verdot really does, or wished you could create a wine perfectly suited to your palate? Our winemaker, Carmel Greenberg, will lead your group through a custom wine-blending workshop, lunch, and walk-through of our Stags Leap District estate. Experience Clos du Val from the vineyard to the cellar, and take home a wine that is uniquely yours.

6-7 guests
\$7,000

SET SAIL WITH BERNARD

Cruise the Bay with our founding winemaker (and passionate sailor), Bernard Portet, in his personal sailboat. Dock for a lunch paired with Clos du Val wines and stories straight from the man who began our story here in Napa Valley over 50 years ago.

2-4 guests
\$15,000







JOIN THE CERCLE DU VIN

When you join the CDV, you join our family. You'll receive 4 quarterly allocations of select wines (shipped in February, April, September, and November), plus a host of other fun perks to enjoy at the Hironnelle House or from the comfort of home.

CDV members choose to receive 4, 6, or 12 bottles each quarter, and enjoy:

- **15% OFF** all current release wine purchases and access to our extensive wine library, featuring beautifully aged vintages from our 50-year history.
- **COMPLIMENTARY WINE TASTING EXPERIENCES**, redeemable at the Hironnelle House or via private virtual tastings
- **REDUCED SHIPPING RATES** for all purchases from our online wine shop
- **EVENT ACCESS** including ticket priority and members-only rates
- **BENEFITS FOREVER** after you've been a CDV member for 2 years. You'll retain many of your membership benefits even if you decide to stop receiving your quarterly allocations.

To join the CDV or to learn more about our gifted membership options, email us at membership@closduval.com



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