



2015 CLOS DU VAL ESTATE PINOT NOIR

WINEMAKER:	Ted Henry
REGION:	Carneros, Napa Valley
VARIETALS:	Pinot Noir
MATURATION:	10 months in French oak barriques (16% new)
ANALYSIS:	13.5% alc/vol TA: 5.4 g/L TA pH: 3.8

VINTAGE NOTES:

The 2015 season proved to be warm (or even just plain hot), meaning that harvest started and ended early. A major hurdle in Napa Valley was the series of rains in the early part of the season that washed off the pollen on the flowering grapes. This is called shatter and essentially means many of the grapes on each cluster never turned into fruit. The low yield ended up focusing the flavors on the grapes resulting in some of the most concentrated Clos Du Val wines in many years. The grapes were hand-picked August 19 - September 3.

TASTING NOTES:

Brilliant red in color, this Pinot Noir has great focus. Strawberry, tart cherry and exotic spice notes bound from the glass. This wine is just loaded with an array of exotic spices. The complex nose leads to bold flavors of rhubarb and black cherry round out the palate alongside hints of fresh cream and bright cherry jam. With a rich and expansive mouthfeel, the wine finishes with silky, lingering tannins.

CRITICAL ACCLIAM:

Not yet reviewed.

ABOUT CLOS DU VAL:

Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. 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 Napa Valley’s Stags Leap District, Carneros and Yountville sub-appellations. The winery also continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which the estate lies.



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