



## Clos du Lac Conseil de Propriétaires 2017 Available Varieties

Varieties and root stock at Clos du Lac\* were chosen to take advantage of the sandy loam soil and provide for disease resistance and drought tolerance. Generally planted at 6' x 8' spacing, most are head trained in keeping with the traditional European style although some varieties are trellised to provide support and added sun and air circulation consistent with their needs.

**Contact [Sales@closdulacvineyards.com](mailto:Sales@closdulacvineyards.com) for more information or visit our website at: [www.closdulacvineyards.com](http://www.closdulacvineyards.com)**

*\*Not affiliated with Clos du Lac Cellars, Lone, CA*

	<p><b>Cabernet Franc:</b> Principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style. Cabernet Franc is lighter than Cabernet Sauvignon, making a bright pale red wine and contributing finesse and a peppery perfume to blends with more robust grapes. Aromas can include tobacco, raspberry, and cassis, sometimes even violets.</p>	<p><b>Estimated Yield:</b> <b>18-25 Tons</b></p> <p><b>Price/Ton:</b> <b>\$1,500</b></p>
	<p><b>Petite Sirah :</b> Known in the Rhône region as Durif or Petite Syrah, it produces wines with high tannin levels and thus the ability to age. Characteristically, these wines have dense blackberry fruit character, mixed with black pepper notes.</p>	<p><b>Estimated Yield:</b> <b>20-22 Tons</b></p> <p><b>Price/Ton:</b> <b>\$1,500</b></p>
	<p><b>Petit Verdot:</b> A Bordeaux highly concentrated grape, exuding abundant color, structure and flavor. It is utilized not only in blends to add color and stouter tannins, but also as a front and center grape being bottled as a single varietal. Flavor profile often includes blackberry, black cherry and black plum.</p>	<p><b>Estimated Yield:</b> <b>2-3 Tons</b></p> <p><b>Price/Ton:</b> <b>\$1,500</b></p>
	<p><b>Mourvèdre:</b> A wine grape variety used to make both strong, dark red wines and rosés. It produces tannic wines that can be high in alcohol, and is most successful in Rhone-style blends. It has a particular affinity for Grenache, softening it and giving it structure. Its taste varies greatly according to area, but often has a wild, gamey or earthy flavor, with soft red fruit flavors. <i>Small lots available.</i></p>	<p><b>Estimated Yield:</b> <b>15-16 Tons</b></p> <p><b>Price/Ton:</b> <b>\$1,500</b></p>
	<p><b>NOTE: Counoise and Grenache grapes are available through a private homeowner. Please contact Debbie Arnold for an introduction.</b></p>	