



CLOS LACHANCE

VINEYARDS

2018 MONTEREY CHARDONNAY

The Clos LaChance Monterey County Chardonnay is sourced from premium vineyards spread throughout the iconic growing region. Known primarily for its Pinot Noir and Chardonnay production, Monterey County is the ideal growing region for ultra-premium wine grapes. The appellation is vast and spreads from the edges of the Pacific Ocean to the warmth of the Salinas and Santa Clara Valleys. The grapes sourced for this wine come from a mix of coastal climates to warm valley floors, giving it the complexity that shows through in the final product. Cool coastal grapes provide bright acidity and mineral notes, coupled with the extravagant citrus and melon notes from the warm valley fruit. The Clos LaChance Chardonnay is a true representation of one of the premier Chardonnay growing regions in the world.

HARVEST NOTES

2018 was the second consecutive winter of above average rainfall on the Central Coast of California. The vines now at peak production were thriving in the wet soil profiles and came sprouting out at bud break with a vengeance. Spring was mild with seasonal temperatures and a late May rain was just after fruit set, allowing for a little extra water going in to a below average temperature summer. Only 1 heat spike in the summer gave us ideal ripening conditions for the grapes, and optimal conditions for a slow even set. The harvest was a later than average start, but warm temperatures through the end of October allowed for a prolonged, spread out and outstanding harvest season.

WINEMAKING NOTES

The Monterey County Chardonnay is made in a traditional California style method. The grapes are whole cluster pressed to stainless steel tanks where there are cold settled at 45 degrees for 48 hours. The juice is then racked on to oak where it is aged and fermented on 30% New French oak and 70% Neutral French oak. The wine is aged "sur lie", meaning that the wine is stirred periodically to reincorporate the lees to increase mouthfeel and body of the wine. The wine is aged on oak for 14 months in which it develops the creamy and oaky characteristics that make this wine stand out.

TASTING NOTES

Color: Straw

Aroma: Light oak, citrus, mineral

Flavor: Lime, lemon custard, spice

Structure: Light body, light acid

Pairing: Ceviche, soft cheeses, lemon pepper salmon

TECHNICAL INFORMATION

Vineyard: Various Vineyards - Arroyo Seco

Blend: 100% Chardonnay

Aged: 14 months on 30% New French Oak and 70% Neutral French Oak

Harvest date: Sept. 3 – Oct. 11, 2018

Average Brix at Harvest: 23.5

pH: 3.60

TA: 0.62

Bottling Date: Nov. 19, 2019

Alcohol %: 13.5%

Sugar: 0.12 g/L

