

CLOS LACHANCE

VINEYARDS



2018 Estate Sauvignon Blanc - 13.5%

(UPC: 664228486680)

Price: \$

Blend: 100% Sauvignon Blanc

Description: 100% Stainless Steel. Aromas of lemon zest, grapefruit and white peach. Flavors of lemon-grass, bright citrus and wet stone. Light body, medium acid and medium long finish. Pair with goat cheese, oysters and asparagus.



2018 Monterey Chardonnay - 13.5%

(UPC: 664228486666)

Price: \$

Blend: 100% Chardonnay

Description: 14 months on French Oak. Aromas of light oak, citrus and minerals. Flavors of lime, lemon custard and spice. Light body and acid. Pair with ceviche, soft cheeses, and lemon pepper salmon.



2017 Estate Meritage - 14.5%

(UPC: 664228487694)

Price: \$

Blend: 40% Petit Verdot, 27% Cabernet Franc, 19% Cabernet Sauvignon, 14% Merlot

Description: 100% Aged on French Oak. Aromas of cola, blueberry, dried herbs and cocoa. Flavors of dried cherries, tea leaf and chocolate. Medium tannins and acid. Medium to heavy body. Pair with mushroom risotto and seared Ahi.



2017 Estate Merlot - 14.5%

(UPC: 664228486628)

Price: \$

Blend: 85% Merlot, 15% Cabernet Franc

Description: 16 months on French and American Oak. Aromas of raspberry, blueberry and vanilla. Flavors of dried cherries, wet stone and cranberries. Medium tannins and body, dry finish. Pair with pear braised rack of lamb and chicken Parmesan.



2018 Estate Cabernet Sauvignon - 14.5%

(UPC: 664228486642)

Price: \$

Blend: 80% Cabernet Sauvignon, 10% Cab. Franc, 5% Petit Verdot, 5% Merlot

Description: 16 months on French and American Oak. Aromas of plum, blackberry and green pepper. Flavors of fresh blueberries, white pepper and plum. Medium body and tannins. Light acid. Pair with BBQ Tri-Tip, pasta with Italian sausage.

HAYES VALLEY



2019 Hayes Valley Sauvignon Blanc - 13.5%

(UPC: 664228497303)

Price: \$

Blend: 100% Sauvignon Blanc

Description: 100% Stainless Steel. Aromas of grapefruit, lemon and honeysuckle. Flavors of apricot, citrus and honeydew melon. High acidity, light body and crisp. Pair with fresh mussels, Japanese curry and scallops with cream sauce.



2018 Hayes Valley Chardonnay - 13.5%

(UPC: 664228497297)

Price: \$

Blend: 100% Chardonnay

Description: 6 months on French Oak and Stainless Steel. Aromas lemon and pineapple. Flavors of papaya, vanilla, caramel and light oak. Soft tannins, moderate acidity and long finish. Pair with lobster, pork chops and salad with sliced almonds.



2018 Hayes Valley Meritage - 14.5%

(UPC: 664228497501)

Price: \$

Blend: 45% Merlot, 25% Petit Verdot, 20% Cabernet Franc, 10% Cabernet Sauvignon

Description: 14 months on French Oak. Aromas of sage, licorice and blackberry. Flavors of chocolate, currants, and black olives. Medium tannins and body. Pair with pot roast, French onion soup, Italian sausage pasta.



2018 Hayes Valley Merlot - 14%

(UPC: 664228497310)

Price: \$

Blend: 85% Merlot, 15% Cabernet Sauvignon

Description: 14 months on French and American Oak. Aromas of raspberry, oak and cinnamon. Flavors of dark plums, clove and graphite. Fully body, medium acid and medium tannins. Pair with roast duck, pizza with goat cheese and turkey chili.



2018 Hayes Valley Zinfandel - 15%

(UPC: 664228497327)

Price: \$

Blend: 100% Zinfandel

Description: 12 months on French and American Oak. Aromas of black cardamom, smoke and oak. Flavors of fig, black cherry and pepper. Light to medium body, medium tannins and high acidity. Pair with BBQ pizza and swiss mushroom burger.



2018 Hayes Valley Cabernet Sauvignon - 13.5%

(UPC: 664228497280)

Price: \$

Blend: 75% Cabernet Sauvignon, 15% Merlot, 10% Malbec

Description: 12 months on French and American Oak. Aromas of tobacco, star of anise and huckleberry jam. Flavors of cedar, bay leaf and blackberry. Full body, medium acid and high tannins. Pair with braised short ribs and vegetarian lasagna.

22 Pirates

Red Blend



2018 22 Pirates Red Blend- 14.5%

(UPC: 664228300047)

Price: \$

Blend: 60% Syrah, 19% Petite Sirah, 10% Carignane, 6% Grenache, 5% Alicante Bouschet

Description: 14 months on French oak. Aromas of bramble berry, tobacco, toffee and light oak. Flavors of pepper, caramel and cherry-cola. Medium acid, medium tannins, full body. Pair with beef stroganoff, lasagna, bison burger.

Colibri



2018 Colibri White Wine - 13.5%

(UPC: 664228300191)

Price: \$

Blend: 45% Sauvignon Blanc, 27% Viognier, 17% Semillon, 11% Marsanne

Description: Aged in Stainless Steel and French Oak. Aromas pineapple, minerality and wet rock. Flavors pineapple, citrus, pink grapefruit. Pair with Caesar salad, crostini with brie and fig jam.



2019 Colibri Rosé - 13%

(UPC: 664228300054)

Price: \$

Blend: 60% Grenache, 32% Cinsault, 3% Pinot Noir

Description: 100% Stainless Steel. Aromas of white peach, minerality and strawberry. Flavors of watermelon, strawberry and peach. Light body and medium acidity. Pair with strawberry salad, sushi and brie.