

# CLOS LACHANCE

VINEYARDS

## 2018 CLOS LACHANCE PINOT NOIR

Clos LaChance Wines was established by the Murphy family in 1987. Through careful environmental stewardship of their 150 acre estate Vineyard, the winery was one of the first to be sustainably-certified. Their wines showcase balanced and integrity to capture the unique Character of each varietal.

### 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 Clos LaChance Pinot Noir is sourced from premier vineyards scattered throughout Santa Barbara County including the famed Santa Maria Valley. The grapes are handpicked and hand sorted prior to a 72 hour cold soak at 40 degrees F. The grapes are destemmed to open top tanks using gravity to allow for the gentle processing of the delicate grapes and avoids excessive maceration which comes from using a pump. During fermentation the wine is punched down over 4 times per day during peak fermentation to allow for subtle yet efficient extraction. Post fermentation the wine is drained straight to barrel using gravity to avoid oxidizing and excessive wear on the wine. The wine is then aged on 25% New French Oak and the remainder is aged on neutral French oak.

### Technical Information

**Vineyard:** 100% Santa Barbara County

**Blend:** 100% Pinot Noir

**Aged:** 20 months on 25% New French Oak, 75% Neutral French Oak

**Average Brix at Harvest:** 24.0

**pH:** 3.70

**TA:** 0.60

**Alcohol %:** 13.5%

**Sugar:** 0.18 g/L

### Tasting Notes

**Color:** Opaque Garnet

**Aroma:** Bing cherry, cola, mushroom and slate

**Structure:** light body, medium tannin, light acid

**Flavors:** Fresh strawberries, cherry cola, olallieberry

**Pairings:** Seared scallops, roast turkey hard cheeses

