

CLOS LACHANCE

VINEYARDS

2015 LILA'S CUVÉE

The 2015 Lila's Cuvee was created to utilize some of the finest grapes and wines scattered throughout the Clos LaChance Estate Vineyards reserve blocks. California has often been compared to several other wine regions around the world, but many would argue that no other region mirrors California better than the Rhône Valley. We created Lila's Cuvee to showcase those varietals and the extremely complex and outstanding wines that can be created when you strip away the varietal designation and simply make the best wine you can with the many grape varietals that are farmed throughout California.

HARVEST NOTES

2015 was an outstanding year for quality as well as yields, being the highest yielding vintage ever on the Clos LaChance Estate. The optimal spring temperatures allowed for the most complete fruit set, yielding higher than average cluster counts throughout the vineyard. With cooler than average summer temperatures the grapes did not dehydrate much and stayed plump and full of complex juice. The fall temperatures were the complete opposite. Higher than average temperatures through mid November allowed for optimal ripening and complex and rich flavors in the wine. It has revered as once of the best quality years in California in the past 30 years, and that hed true for the entire Clos LaChance Portfolio.

WINEMAKING NOTES

The 2015 Lila's Cuvee was sourced from premium blocks scattered across the Clos LaChance Estate Vineyard. Pain staking trials and blending went in to the creation of the highest quality final product possible. The grapes are sourced from sustainably farmed vineyards and given ultra-premium style winemaking techniques to ensure the utmost of quality. The grapes are given extended cold soaking prior to fermentation and extended maceration post fermentation for maximum extraction of color and tannins. The wines are pumped over 3+ times per day for 2 weeks during peak fermentation to aid in the extraction process and provide a clean fermentation to maintain quality. Once finished, the wines are aged in premium French oak for 12 -18 months prior to final blending and bottling.

TASTING NOTES

Color: Dark Garnet

Aroma: Roasted Nuts, Vanilla Bean, Earth, Marshmallow

Flavor: Prune, Dried Cherry, Fresh Sage

Structure: Full body, Heavy Tannin, medium Acid

Pairing: Chinese BBQ Pork, Rosemary Braised Lamb Shank

TECHNICAL INFORMATION

Vineyards: 100% Estate Vineyards

Blend: 40% Syrah, 25% Petite Sirah, 18% Carignane, 14% Mourvedre, 3% Cinsault

Harvest Date: 10/2-10/31/15

Average Brix at Harvest: 25.5

pH: 3.70

TA: 0.59

Bottling Date: 6/14/19

Alcohol %: 14.5%

