

# 2017 COLIBRI ROSÉ

## Story

The 2017 Colibri Dry Rose was produced from primarily old world style head trained Grenache vines. The wine was produced from high quality vineyards spread across the Central Coast, which is known for its ideal growing temperatures and similarities to the Rhone Valley itself. The grapes chosen for this Rose wine were strictly Rhone valley descendants and farmed sustainably for ultra-premium wines. The Colibri Dry Rose by Clos LaChance Vineyards earned its esteemed name from the French word for Hummingbird, the statement piece of the entire Clos LaChance line of wines.

## Harvest Notes

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

## Winemaking Notes

The 2017 Colibri Dry Rose was made from a majority of Grenache with small percentages of Cinsault and Syrah. The grapes were harvested at a low brix concentration to preserve the natural acid in the grapes and give it the crisp mouthfeel that makes this Rose stand out. The lower sugar content also allows for a low alcohol percentage at just 13.0%. At harvest the red grapes are handpicked and hand sorted directly into a gentle bladder press, where they are whole cluster pressed immediately to minimize skin contact. The juice is then chilled down to 40 degrees F for a 48 hour cold settle allowing the thicker material (lees) settle to the bottom of the tank. At that point the clean juice is racked off of the thicker lees and inoculated with Rose yeast to begin fermentation. The juice is fermented at 55 degrees F to maintain a slow and controlled fermentation, as well as maintain the fresh crispness in the natural esters and aromatics in the juice. A small percentage of Grenache is cold soaked separately on skins in which the juice from that tank is bled off of the skins (Saignee) and blended with the pressed portion prior to fermentation. The final wine is filtered and bottled right away to preserve the natural fresh and inviting flavors and aromatics of a bright and elegant Dry Rose Wine.

## Technical Information

Vineyard: - Clos LaChance Estate Vineyard and Select Vineyards from the surrounding Central Coast

Harvest date: - 9/1/17 – 9/4/17

Average Brix at Harvest: - 21.5

PH: - 3.56

TA: - 0.67

RS: - 0.10

Bottling Date: - 11/17/17

Alcohol %: - 13.0%

