



CLOS LACHANCE

VINEYARDS

2017 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

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 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: Golden Straw

Aroma: Apple blossom, lemon zest, pie crust

Flavor: Coconut, pear, Peach, baked tart.

Structure: Medium Acid, Medium Body, Medium Long Finish

Pairing: Goat cheese, lobster, white mushroom soup

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: 9/15/17-9/21/17

Average Brix at Harvest: 23.5

pH: 3.55

TA: 0.65

Bottling Date: 5/23/19

Alcohol %: 13.5%



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