

2018 COLIBRI ROSÉ

Story

The 2018 Colibri Dry Rosé was produced from primarily old world style head trained Grenache vines. The wine was produced from select reserve blocks on the Clos LaChance Estate located on the Central Coast, which is known for its ideal growing temperatures and similarities to the Rhône Valley itself. The grapes chosen for this Rosé wine were strictly Rhône valley descendants and farmed sustainably for ultra-premium wines. The Colibri Dry Rosé 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

2018 was one of the latest starts to a harvest season throughout California. The spring came with welcomed showers and filled the soil profile with water and giving way to a late spring bud break. The mild summer time temperatures gave rise to extended hang time as the grapes relished in the sun well in to late Fall. The Fall temperatures were seasonably above average and ripened the hanging grapes to optimal sugar and acid levels. The extended hang time helped to develop thick skins and allowed for great structure and complexity without added accumulation of sugars. Yields were again slightly above average, similar to 2017, but the added hang time gave us exceptional quality and structure making for an above average year for quality.

Winemaking Notes

The 2018 Colibri Dry Rosé was made from 92% of Grenache and 8% Cinsault grapes. 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 Rosé 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 Rosé 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 Rosé Wine.

Technical Information

Vineyard: Clos LaChance Estate
Blend: 92% Grenache, 8% Cinsault
Harvest date: - 9/14/18 – 9/24/18
Average Brix at Harvest: - 21.5
PH: - 3.10
TA: - 0.54
RS: - 0.08
Bottling Date: - 2/4/19
Alcohol %: - 13.0%

Tasting Notes

Color: Pale hibiscus, salmon
Aroma: watermelon, strawberry, lemon
Flavor: Rhubarb, honeydew, citrus zest
Structure: Refreshing, medium body, light acidity
Pairing: Gyros with tzatziki, ribs, Thai curry

