



CLOS LACHANCE

VINEYARDS

2017 ESTATE CABERNET SAUVIGNON

Cabernet Sauvignon is the king of red wines and at Clos LaChance there is no exception. Cabernet is the largest volume of acreage for a single varietal on our Estate, and that is made up of over 6 different clones on 4 different root stocks. The Estate Cabernet Sauvignon has always been a top performer for quality and is the flag ship for all tiers and of the Clos LaChance portfolio. We stay true to the style that the terroir on our Estate gives us and create an approachable and elegant style of Cab that is crafted for your everyday indulgence. The wine is ready to drink now and can be laid down for several years as well.

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 Cabernet Sauvignon off of the Clos LaChance Estate sits higher in elevation than any other varietal and is high on the hill side. The soils in this area of the vineyard are shallow and rocky allowing for great drainage but harsh conditions for the root structure. This yields lower quantities of grapes but much higher quality and a more complex tannin structure in the skins. The grapes are handpicked and hand sorted prior to a 72 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 48 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 30% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Dark garnet

Aroma: Tobacco, blackberries and cedar

Flavor: Dark chocolate, graphite, black cherries

Structure: Medium Acid, Medium Body, Medium Long Finish

Pairing: Grilled steak and portabella mushroom burger

TECHNICAL INFORMATION

Vineyard: 100% Estate Vineyards

Blend: 85% Cabernet Sauvignon, 9% Merlot, 6% Petit Verdot

Aged: 16 months on 30% New French Oak, 60% Neutral French Oak, 10% Neutral American Oak

Harvest date: 10/7/17 – 10/22/17

Average Brix at Harvest: 25.5

pH: 3.60

TA: 0.65

Bottling Date: 4/24/19

Alcohol %: 14.5%



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