



CLOS LACHANCE

VINEYARDS

2016 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

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The spring and early summer provided ideal temperatures and frost was not of concern for the 2016 vintage. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our Estate.

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: Toasted Coconut, Butterscotch, Lemon Zest, Granite

Flavor: Pear, Sweet oak, Honey Suckle

Structure: Medium Acid, Medium Body, Medium Long Finish

Pairing: Chicken Caesar Salad, Braised Pork Loin with Apple Compote

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: 9/5 /16 – 9/11/16

Average Brix at Harvest: 3.62

pH: 3.62

TA: 0.60

Bottling Date: 2/26/18 **Alcohol %:** 13.5%

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