

CLOS LACHANCE

VINEYARDS

2019 COLIBRI WHITE

The 2019 Colibri White Wine is a culmination of premium varietals blended together to perfection. The wine was produced from select reserve blocks on the Clos LaChance Estate vineyard, located on the Central Coast. The grapes chosen for this White Wine are a combination of Bordeaux varietals (Sauvignon Blanc and Semillon) and Rhone varietals (Viognier and Marsanne). The end result is a crisp and refreshing profile that is well balanced and distinctive. Sourced primarily from our Estate Vineyard, this wine is made using certified sustainable practices. The Colibri Dry White Wine by Clos LaChance Vineyards earned its esteemed name from the French word for Hummingbird, the statement piece for the entire Clos LaChance line of wines.

HARVEST NOTES

2019, like the previous two vintages, continued to be one of the latest starts to harvest in recent memory. As the winters have become increasingly wet over the past three years, the soil profile has continued to allow the vines time to mature at a health rate and allow for a prolonged growing season. Seasonably above average rainfall in the spring gave rise to a later than average bud break and bloom. The late bloom period allowed the weather to warm up and decrease any concerns of a devastating frost event, a welcomed outcome for winemakers statewide. The summer of 2019 was well below seasonal average for temperatures and heat spike events. Only four days of 100+ degree temperatures in 2019 was well below that of 2018 and 2019 that saw 16 and 11 days respectively over 100 degrees. This even and mild temperature swings gave us an ideal growing season which pushed well into November. The extended hang time is shaping up to provide extremely high quality and likely one of the best vintages in the past decade.

WINEMAKING NOTES

The Colibri White Wine grapes are handpicked, and hand sorted to a whole cluster pressing cycle prior to a 48-hour cold settle at 40 degrees F. The wine is then racked to stainless steel tanks where it is aged and fermented for 3 months. During this aging the wine is stirred twice a week for 3 months to ensure maximum lees contact for added mouthfeel. The Marsanne portion of the blend is then transferred to neutral French barrels for an extended aging process to help increase mouthfeel and promote palate structure. The White Wine Blend is the best representation of a winemaker using all the tools he has to make the best wine possible. This wine is crafted over several tasting sessions with the winemaking team, fine tuning all aspects from flavor and aromas, to structure and mouthfeel.

TASTING NOTES

Color: Straw

Aroma: Pineapple, Minerality, Wet Rock

Structure: Light Body, Medium Acidity

Flavor: Pineapple, Citrus, Pink Grapefruit

Pairing: Caesar Salad, Crostini with Brie and Fig Jam

TECHNICAL INFORMATION

Vineyard: Estate Vineyards and Select Vineyards on the Central Coast

Blend: 31% Sauvignon Blanc, 24% Chardonnay, 20% Marsanne, 19% Viognier, 6% Semillon

Aged: 66% Stainless Steel, 44% Neutral French Oak for 14 months

Harvest date: Sept. 21 – Oct. 11

Average Brix at Harvest: 23.5

pH: 3.50

TA: 0.57

Alcohol %: 13.5%

Sugar: 0.11 g/L

AVAs of California's North Central Coast

