

2020 COLIBRI ROSÉ

The 2020 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

2020 was another tremendous vintage for wine production in the Santa Clara Valley, marking four straight years of excellent quality partnered with average yields. The 2020 growing season started with a mild winter leading into a temperate spring. Early May brought a few significant rain events which were untimely with some varietals in full bloom. These rainstorms hindered the yields of some of the early season ripening varietals, such as Viognier and Marsanne. Luckily only a minor portion of the vineyard suffered from these bloom time rain events. The summer months brought even temperatures and no significant heat spikes, or prolonged heat events. The mild summer continued into the fall, where temperatures were seasonable to slightly below average. All of this came together with extended hang time giving us bold flavors and rich tannins. 2020 will continue the line of extraordinary quality and will be right in line with the flavors and components we are seeing in the 2018 and 2019 vintages.

WINEMAKING NOTES

The 2020 Colibri Dry Rosé was made from 65% of Grenache, 30% Cinsault, 3% Syrah and 2% Pinot Noir 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.

TASTING NOTES

Color: Rose water
Aroma: Honeydew Melon, Rose petal, strawberry
Structure: Light body, medium acidity
Flavors: Watermelon, strawberry, minerality
Pairings: Strawberry salad, sushi, brie

TECHNICAL INFORMATION

Vineyard: 100% Estate
Blend: 65% Grenache, 30% Cinsault, 3% Syrah, 2% Pinot Noir
Aged: 100% Stainless Steel
Harvest Date: Sept. 17, 2020
Average Brix at Harvest: 21.5
pH: 3.35
TA: 0.70
Bottling Date: Feb. 5, 2021
Alcohol %: 13.0%
RS: 0.07g/L

AVAs of California's North Central Coast

