



CLOS LACHANCE

VINEYARDS

2016 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 flagship 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

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 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 for 16 months on 35% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Dark Garnet with a slightly opaque hue
Aroma: Wet Slate, Cedar, Dark Cherry and Molasses
Flavor: Blackberry, Tobacco, Dark Chocolate and Currant
Structure: Medium Tannins, Medium Acidity, Long Heavy Body
Pairing: Cabernet Glazed Filet Mignon and Chocolate Molten Cake

TECHNICAL INFORMATION

Vineyard: 100% Estate Vineyards
Blend: 90% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot
Aged: 16 months on 30% New French Oak and 65% Neutral French and American Oak
Harvest date: 10/1/16 – 10/29/16
Average Brix at Harvest: 25.0
pH: 3.66
TA: 0.69
Bottling Date: 2/27/18 **Alcohol %:** 13.5%



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