



Clos LaChance

San Martin, California

THREATENED
HUMMINGBIRD SERIES



2005 HONDURAN EMERALD MERITAGE CENTRAL COAST

HONDURAN EMERALD

Clos LaChance has teamed up with The Hummingbird Society (www.hummingbird.org) to prevent the extinction of the Honduran Emerald. A portion on the sale of each bottle will be donated to the Hummingbird Society specifically for its efforts to save the Honduran Emerald.

The Honduran Emerald is a critically endangered hummingbird species found only in the Central American country of Honduras, in a small, highly fragmented range and is one of the most threatened of all hummingbirds. Between 1950 and 1988 it could not be found and was believed by some to be extinct.

The primary cause of its high-risk status is the active destruction of its habitat for grazing and agriculture. A system of protected areas, coupled with managed adjacent lands is immediately needed to save critical habitat.

VINEYARDS

Fruit for the Honduran Emerald is sourced 100% from the Clos LaChance Estate Vineyard in San Martin. The 80-acre Estate Vineyard was planted in 1999. Nearly 20 varietals were planted, along with 60 separate clones—providing Winemaker Stephen Tebb with a spice-rack of blending wines. Hot sunny days throughout the growing season, coupled with cool ocean breezes in the evenings, allow for increased grape hang-time, and the further development of flavors and complexities. Computerized vineyard maintenance and data recording systems (weather stations, leaf and soil sensors, automated irrigation and fertigation) were also installed onsite, ensuring the highest quality fruit possible.

VINTAGE

Rains in the early spring and summer created vigorous vine growth early on. Harvest started on schedule, however the cool weather slowed things down, with the last grapes coming in around Thanksgiving. Yields were through-the-roof all throughout the state. Clos LaChance's winemaker Stephen Tebb ran out of tank space halfway through harvest.

Fortunately, the weather cooperated and Stephen literally stored the grapes on the vine for several weeks. This turned out to be a blessing in disguise as the resulting wines are some of the best Clos LaChance has produced.

WINEMAKING

The grapes were hand-picked, hand-sorted, destemmed then "cold soaked" in tank for 24-48 hours prior to initiation of fermentation. Towards the peak of fermentation, Winemaker Stephen Tebb chose to increase pump-overs to four times per day, therefore increasing color and intensity of flavors. The wine was then drained off the skins into a second tank and settled for 48 hours prior to barrel down. Each lot was kept separately for 14 months. The blend was then assembled from the best lots of each variety and put back to barrel to allow the young cuvee time to integrate.

This wine will age approximately 18 months in 40% new French Oak barrels prior to bottling in August of 2007.

WINEMAKER'S NOTES

Aromas of warm blackberry cobbler with currant, black plum, fresh earth, herb, cedar and a hint of anise. Flavors of black cherry, blackberry, plum, mocha, spice and mineral with rips, firm tannin on the finish.

FOOD PAIRING

Braised Duck with Plum Sauce, Roasted Pork Loin with Garlic and Rosemary, Beef Stroganoff, Mimolette cheese.

TECHNICAL DATA

Blend:	23% Cabernet Sauvignon, 23% Merlot, 23% Cabernet Franc, 16% Petite Verdot, 15% Malbec.
Harvest Date:	October 14, 2005- November 12, 2005
Bottling Date:	TBD
Release Date:	TBD
Alcohol:	14.5%
pH:	3.47
TA:	0.63g/100ml
Case Production:	500

Clos LaChance

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